

VERMONT FEDERAL  
CREDIT UNION presents

# SEVEN DAYS

## MENU & EVENT GUIDE

APRIL 24-MAY 3, 2015

# vermont RESTAURANT week

[vermontrestaurantweek.com](http://vermontrestaurantweek.com)

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ADDITIONAL SUPPORT FROM



**LOCAL NECTAR**  
MADE WITH 100% VERMONT APPLES

WOODCHUCK WAS BORN AND RAISED IN VERMONT. WE NOW STRETCH ACROSS THE COUNTRY, BUT OUR ROOTS REMAIN FIRMLY ENTRENCHED HERE IN OUR HOME STATE. THIS CIDER WAS HANDCRAFTED USING APPLES SOLELY FROM OUR ORCHARD PARTNERS IN VERMONT. IT IS LIGHT AND CRISP, SEMI-DRY, AND A PURE REFLECTION OF THE FANTASTIC APPLES CRAFTED BY VERMONT'S OWN. LOCAL NECTAR IS KNOWN FOR A LOCAL NECTAR CRAFTED WITH THE HELP OF OUR NEIGHBORS, TO BE ENJOYED WHEREVER VERMONTERS GATHER.

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PIONEERING Artisanal Cheeses

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Join Vermont Creamery and become part of the #theChange movement, committing business as a force for social change.

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B  
the change

# NEW RELEASE

BEVERAGES DURING THIS WEEK

OUR BEST  
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SEVEN DAYS

The logo for Vermont Restaurant Week. It features the word "vermont" in a white, lowercase, sans-serif font above the word "RESTAURANT" in a large, bold, white, sans-serif font. Below "RESTAURANT" is the word "week" in a smaller, white, lowercase, sans-serif font. The background is a solid red color.

APRIL 24-MAY 3

## TO BENEFIT

Vermont Foodbank

## **115 PARTICIPATING RESTAURANTS**

3-Squares Cafe	33	Guild Tavern	19	Possessive Venues	14
3½ Mount the Bridge	33	Holiday Inn/Premier Inns	19	Positive P's (Ski)	14
Apple Core/Lunchette	25	Healthy Living Cafe	20	Positive P's (Hardees)	24
Arbys/Red Rooster	35	Horn of the West	26	Positive P's (Hannaford)	21
Average Grill and Bar	8	Hornblower Public House	25	Positive P's Triple Grill	21
Autumn Kitchen	8	Hunger Mountain Lodge	26	Prudential P's	21
Banana Leaf	29	Inn at the Crossroads	26	Pub Revolution	20
A Single Person	6	International Kitchen House	26	Revolution Kitchens	20
August First Bistro/Cafe	1	J. Mognon's Steakhouse	26	Roots the Restaurant	20
Ba'Antelope	33	Jonah's at the Riverfront	26	Seri/San Japanese Restaurant	20
Beavertown Restaurant	36	Cathay Resort & Spa	26	Scratches Restaurant and Lounge	20
Bonfire Inn Restaurant	26	Juniper	26	Sherry's on the Shore	16
and Main Tavern	30	Kennedy	26	Shepa's Kalmers	26
Big Picture Cafe & Theater	20	L'Urbain	26	Simon Pearce Restaurant	21
Birch Mountain Inn/Bistro	8	La Villa Bistro & Pizzeria	26	Sonoran Station	21
Blaedorn Bistro	9	Levings' Bistro & Cafe	13	Sottle Brothers	14
Blaedorn Coffees 5000	7	Lighthouse Restaurant	26	South End Cafes	14
Bonfire Inn	26	Locanda	26	Southgate Inn/Chez Chocolat	14
Bonfire Inn & Wine Bar	9	Lucky Penny Diner	13	Southgate Inn/Spa	14
Bonfire Inn/Bistro	23	Magic City Center	23	Stormy Night Cafe	26
Cafe Madeline	23	Mac's Restaurant	23	Starmill Cafe	26
Cafe Reverence	36	Marketh on Elm Hill	26	M. Paul's Good Neighborhood	14
Church & Main	10	MEZ on Main	26	Seashell Inn	14
Citizen Cafe	10	Menin's MoonCafe	14	Firewheel on the Plaza	14
City Market/On the Go up to	14	Nease's Eat	14	Culinary Pursuit & Spa	26
Commonwealth Pub & Kitchen	1	One Federal Restaurant	14	The Bagel Place	14
Dishy Planet	6	O'Loughlin	23	The Baked Pig	14
E.B. Strong's Prime	16	Out House Bistro	21	The Beach	21
Schoolhouse	16	Panhandle Kitchen	14	The Canteen Cafe & Brewery	26
El Cajon Tapas/Tapas/Contine	17	Papa G's	19	The Old Town Home Museum	14
F.I.G.S.	7	Papadeli's Cafe	19	One Park	26
Fire & Ice Restaurant	34	Peacock's	23	The Four-Month Top & Grill	14
Fitlers	15	Pizzaiolo	15	The Savoryman	26
Fitzgeralds	15	Plaza Bistro	15	The Savoryman	26

*Browse menus and events on your phone, tablet or desktop at:  
[vermontrestaurantweek.com](http://vermontrestaurantweek.com)*

## **Get Out and Dine Out!**

Who really needs an excuse to eat delicious food? Just in case you do, your foodie friends at *St. Louis Diner* got your back and your belly!

**For 10 days**, more than 900 restaurants in Burlington, Montpelier, St. Albans, Barre, Rutland and beyond will offer special prix fixe menus at one of three price points — \$20, \$30 or \$40 per person — depending on the trip. Try brunch, lunch and breakfast specials, too. Vermont Restaurants Week isn't just about enjoying steaks, fruits and maple cranberry. It's also a celebration of the state's incredible farmers and artisan food producers. Vermont is a leader in the farm-to-table movement and boasts more craft brewers and cheesemakers per capita than any other state. Start planning your appetizing adventure at [vermontrestaurantsweek.com](http://vermontrestaurantsweek.com).

**Hungry to give?** Donate to the Vermont Foodbank — the beneficiary of Restaurant Week. Seven Days will donate 30 percent of sponsorship plus one hundred percent of event admissions to the Vermont Foodbank — but we need your help to beat our 2014 total! Last year, with your help, we raised more than \$12,000 for the Vermont Foodbank. This year, the Vermont Community Foundation will once again match our cash donations up

**to \$5,000. Please help us connect all Vermontians with healthy, local food.**

[Want to make a donation?](#)

- Donate at [vermontresturantweek.com](http://vermontresturantweek.com) or make a donation at any Vermont Restaurant Week event.
- Shop at City Market! The Vermont Prodigy is a 50 percent partner in the on-going Rally for Change program, which encourages customers to round up the total at the register, 50 cents and round up!



## SPRING ROAD TRIP! browse by town...

[Multiple location item]	7
Sanktjö	30
Gems	39
Gronden	35
Rosslid	33
Großfeld	36
Wellington	37
Caledonia	21
Custer Junction	22
Bremorgh	22
Hornswig	20
Hindmarsh	23
Hendson	25
Hitchcock	23
Hinkelst	28
New Haven	22
Polyblast	22
Quenby	21
Rothmoor	24
Rutherford	25
Stensaur	21
South Hirra	23
South Burlington	19
St. Albans	23
Steve	25
Wingerson	23
Witschfeld	27
Wimbury	26
Wimbury Center	25
Witless River Junction	31
Witless	22
Witwold	21

# EVENT SCHEDULE

## Sweet Start SMACKDOWN ALL-STARS VS. NEW STARS



THE  
MAIN  
EVENT

### THURSDAY, APRIL 23

Dessert cooks face off at this competition.

Week-long kick-off battle in which past finalists compete against new challengers from around the state. Scores from celebrity judges — James Beard winner “Chopped” Giampietro and Iron Chef knight, New England Culinary Institute chef and CEO Jean Louis Gerin, James Beard Who’s Who of Food & Beverage in America inductee, Art of Eating editor and publisher Ed Behr, and chef teacher and owner of Chef Contour Kitchen & Bar, Courtney Conner — and votes from you determine the winner of Vermont Restaurant Week’s Signature Sweet.

Chefsmen have an hour and a half to taste everything; we will have three tokens with which to choose their favorites — all while enjoying a cash bar and music from DJ Duce Phatton.

Thursday, April 23, 7:30 p.m.,  
Higher Ground Ballroom,  
2214 Wilkinson Rd., S. Burlington  
Tickets available  
[tinyurl.com/qzgkqjw](http://tinyurl.com/qzgkqjw)

### All-Stars

- John Belding, Bishopp's Bakery (2013 Finalist)
- Eric Anderson, New Moon Cafe (2014 Finalist)
- Ryan Ilanec, Bento Bakery (2013 Winner)
- Andrew Lohrburg, Little Bites (2014 Finalist)
- Lisa Curtis, Sweet Simone's (2014 Finalist)

### Challengers

- Andrew Melville, The Swangas' Pinhead
- Justin Gilroy & Anne Monroe, Good Comida
- Brandy Alisa, Eauca Culinary Retreat & Spa
- Nicole Madler, Waterworks Food + Drink
- Evelyn Martin, Evelyn's on Center

TRIVIA  
CONTEST

## Culinary Pub Quiz

### SUNDAY, APRIL 26

Compete for prizes in seven rounds of foodie trivia hosted by Seven Days and Top Hat Entertainment. Limited space. Pre-registration at [www.culinarypubquiz.com](http://www.culinarypubquiz.com) required.

Sunday, April 26. Doors open at 6 p.m. Trivia 8:00-8:30 p.m.  
Vermont SportsBar,  
3705 Wilkins Rd., S. Burlington  
Info: 893-2028



## Feeding Frenzy

• ALL WEEK LONG!

Poofles compete against one another in a statewide Instagram scavenger hunt. The challenges will be announced at the start of Restaurant Week and the participants will have one month to complete the tasks. The winner will receive a dinner for six in the butcher room at The Wood (Burlington) cooked by chef Ken Wurmbach. More details to come at vermontrestaurantweek.com.



PHOTO BY JEFFREY STONE

## The Dish: Git Yer Goat!

• WEDNESDAY, APRIL 23

Goats are the world's most common meat source, valued for their relatively inexpensive upkeep, resilience and adaptability. Vermont is home to thousands of these goat critics — we make some of our finest cheeses with their milk. But most

Vermonters have never eaten them, or goat meat, and it rarely appears on restaurant menus. How come? Why aren't more farmers introducing more goats into their fields? Why aren't chefs putting them on their menus? Join a panel of local experts for a lively discussion on the potential threats blocking乳酸菌 expansion for Vermont's food system and exploring agricultural landscape. Special thanks to City Market and the Intervale.

Experts include:

- Bob Ross, Co-founder, Vermont Creamery
- Shirley Richardson, Managing Partner, Vermont Chevre, LLC
- Karen Freudenthaler, Project Manager for Pine Island Community Farm (part of the Vermont Goat Collaborative)
- Matt Birring, Chef owner, 3 Square Cafe

Wednesday, April 23, 5:30-7 p.m., ArtSchool, 490 Pearl St., Burlington, \$5 donation.  
Info, 540-5456



## Parents' Night Out

• FRIDAY, MAY 1, & SATURDAY, MAY 2

Even foodies with kids have no excuse to miss out on Vermont Restaurant Week. Thanks to the expert childcare providers at the Greater Burlington YMCA, parents can enjoy a Friday or Saturday night on the town while their kids have fun at the Y!

Childcare is available Friday, May 1, and Saturday, May 2, 4-8:30 p.m. Food and beverage are included in the \$15 (members) or \$30 (non-members) per child, ages 8 through 12. Pre-registration required.



## Clash of the Cocktails

• SATURDAY, MAY 3

Finish your Restaurant Week adventure at this crazy cocktail competition. Come sample five different cocktails

featuring Vermont White Vodka from Vermont Spirits. The winning recipe, determined by your votes, will win glowsticks from Simon Pearce. Come show your support, taste some creative mixtures and celebrate the festival's final event. Contestants include Justin Stevens "Ped Lips," Margaret Krasni, Eric Holst and Noah Dernan.

Saturday, May 3, 2-5 p.m., Red Square, 100 Church St., Burlington  
\$35. Info, 864-5264

Call 864-5262 to sign up your info, and don't forget to make your dinner reservations ASAP! Weekend tables fill up fast!

## SPECIAL EVENTS



FIND FOODIE  
EVENTS  
vermont  
restaurant  
week.com



## Let's devour hunger together!

The Vermont Community Foundation is proud to once again match total donations up to \$50,000 made to the Vermont Foodbank during Restaurant Week.

**DONATE NOW**

[VERMONTRESTAURANTWEEK.COM](http://VERMONTRESTAURANTWEEK.COM)



Since 2010, the Community Foundation has awarded more than \$1 million in grants through its Food and Farm Initiative to help connect all Vermonters with healthy local food. Learn more at [vermontcf.org/foodfarm](http://vermontcf.org/foodfarm).

## Kick back with...

*the*  
**VERMONT  
MULE**

2 oz. Vermont White Vodka

1 oz. Fresh lime juice

—

1 oz. Ginger Beer

Lime garnish

Serve in a muddler mug over ice



ASK FOR  
OUR RECIPE  
IN RESTAURANT  
WEEK

**VERMONT SPIRITS  
WHITE**



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5075 Woodstock Road • Quechee • 802-298-6252 • [vermontspirits.com](http://vermontspirits.com)



## FARM • PLATE PRODUCER • BREWER

*Thank you for supporting  
Vermont's local food economy.*



**FOR FOOD EVENTS AROUND THE STATE VISIT [VERMONTVACATION.COM](http://VERMONTVACATION.COM)**

# HEY VERMONT, MEET YOUR NEW B.F.F.! (Best Foodie Friend)

Vermont Restaurant Week coincides with publication of the 2015 edition of *7 Nights: The Seven Days Guide to Vermont Restaurants & Bars*, available free of charge throughout the year at hundreds of locations around Vermont.



# MENU GUIDE

## RESERVATION PLANNER

	1st Restaurant Choice	Phone	2nd Restaurant Choice	Phone	Res. TEL#
Fri., April 24					
Sat., April 25					
Sun., April 26					
Mon., April 27					
Tue., April 28					
Wed., April 29					
Thur., April 30					
Fri., May 1					
Sat., May 2					
Sun., May 3					

### Bluebird Coffee Stop

Crosses of College and Church Streets,  
Burlington 860-2429

#### \$8 LUNCH SPECIAL

Montreal Smoked Meat Sandwich  
Served au jus or house rye

\$11 Small Crepes  
Muffin, mocha or trout

Dinner time Counter  
128 Lakeville Avenue, Burlington, VT 05405

#### \$7 LUNCH SPECIAL

Includes: Macaroni, chips and a pickle.

#### Our Muffins

Enriched Buttermilk muffins and moistnests,  
grapefruit and orange oil are favorites.

\$3 Chocolate Chip Cookies  
"Beet cookies in Vermont,"  
according to Bluebird

### Bluebird Coffee Stop



Meals in this section will be offered April 24-May 3 unless otherwise noted. Some are abridged for space. Restaurants are recommended for all. For the latest information, [vermontrestaurantweek.com](http://vermontrestaurantweek.com).

= New participant in 2005

= Serving Vermont Restaurant Week's signature cocktail  
"The Vermont Blend"



## MULTILOCATION RESTAURANTS



### El Gato

318 Church Street, Burlington, 860-2086  
4 Park Street, Essex Junction, 862-6124

#### \$10 LUNCH SPECIAL

Two course options served with house  
fries and choice of beans

#### LUNCH OPTIONS

Tamales, Burritos, Tacos,  
Tostadas, Chali ReBense

#### \$10 DINNER

#### DINNER OPTIONS

Cup of Caldo de Pollo  
Homemade chicken soup with rice  
and beans

#### Cup of Te

Poach and honeyed soup

#### Jicama Salad

Berry-tossed jicama salad  
with a fresh squeezed lime-orange  
vinaigrette

Ancho Chili-Dusted Fried  
Calamari

Cilantro lime salt



#### ENTRIES & OPTIONS

All entries served with house  
rice and choice of beans

#### Taco Platter

Choose any two items

#### Tamale Platter

Two tamales—vegetable  
pork or wild mushrooms—served  
with a tortilla

#### Kiosk Nachos de Molé

Fresh salsa, Maty Knoll Farms  
chicken wrapped in corn tortilla,  
smothered with house-made Poblano  
mole and cheese

#### DESSERTS & OPTIONS

#### Tres Leches

"Three milks cake"—sparks cake  
soaked in heavy cream, emulsified  
with custard and vanilla, topped  
with whipped cream

#### Sopapilla

A classic northern Mexican dessert  
— flour chips are cream covered  
in chocolate sauce, honey and  
confectioner sugar

#### Churro

Street food—deep-fried rolled  
dough coated in sugar and covered  
with house-made chocolate sauce



FIND FOODIE  
EVENTS  
[vermont  
restaurant  
week.com](http://vermontrestaurantweek.com)



APRIL 24-MAY 3

## MULTILOCATION • BURLINGTON

TELL THE  
WORLD HOW  
GREAT VERMONT  
DUTCH!Tag your  
friends and  
Instagram  
plus with  
#vtrwLike us on  
Facebook and  
mention us in  
your posts!

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## Hen of the Wood

82 Stone Street, Waterbury 044-5280  
20 Cherry Street, Rutland, VT 057-5234

Closed Sunday and Monday in Waterbury  
Open every day in Rutland/Vt.

*For Vermont Restaurant Week, chef Eric Wernstedt will offer a three-course menu, featuring any appetizer, entrée and a single cheese plate from the entire menu with no restrictions. To best utilize the fresh seasonal produce, the bill of fare will change nightly.*



## HEN OF THE WOOD

### Armory Grille and Bar

201 Main Street, Burlington, VT 054-0106

## APPETIZER OPTIONS

## Calamari

House-made Italian-style calamari, breaded, air-fried,  
smoked chile dipping sauce

## Roasted Root Salad

Cold root vegetable salad with winter squash, mixed greens  
feta cheese, apple vinaigrette dressing

## Chicken-Ginger Soup

Vermont Country Farms chicken, fresh ginger

## ENTREE OPTIONS

## Herb-Roasted Half Chicken

Oven-roasted chicken, lemon honey glaze, mashed cream potatoes, herbed corn

## Grilled Salmon

Fresh Atlantic salmon, arugula and zucchini rats, roasted vegetables

## STEAK PRICES

Regular Porterhouse \$24.99, Standard French Fry, au jus, loaded fries

## DESSERT OPTIONS

## Vermont Root Beer Float

Root beer float with homemade vanilla ice cream

## Lake Champlain Chocolate Pot de Crème

## Brownie Bread Pudding

Homemade brownie ice cream



**•ARMORY•**  
GRILLE & BAR

## A Single Pebble

120 Park Street, Burlington, VT 054-0106

Chef's choice tasting menu, changing daily, with separate a la carte available.

## SAMPLE COFFEE

Napa Cabbage  
Oysters dressing

## Chilled Shredded Chicken

Steamed Carrots

Flourless Brownie

Vegetable Dumpling

Bey-Fried Green Beans

Beijing Street Noodle

Red Thai Curry Soap

Thai Beef

Three-Cup Chicken

Crispy Scallop

## SAMPLE DESSERT

Coconut Tartlet



## ArtsRiot Kitchen

400 Pine Street, Burlington, VT 054-0106

Closed Sunday and Monday

## APPETIZER OPTIONS

## Popcorn Chicken

Korean-style, crushed buttercrunch

## Arugula and Beets

Golden cherry maple vinaigrette

## Pickle Program

Barrel pickles, kimchi pickle, artisanal preserves

## ENTREE OPTIONS

## Batter-Roasted Chicken

Whipped potatoes, Brussels sprouts, roasted parsnip

## Grilled Chipotle Beverage

Black beans, cilantro lime, lime crema

## Thai Green Curry

Habanero squash, coconut milk, red bell pepper rice

## DESSERTS

## Tastes by Burro Bakery



**ARTSRIOT**

## August First Bakery & Café

140 South Champlain Street, Burlington 05401

Closed Sunday

### \$12 LUNCH SPECIAL

**CHOICE OF ANY SANDWICH OR SALAD**

#### CHOICE OF PASTRY

- Maple-Bacon Scones
- Apple Mountain With Maple Sugar
- Pumpkin Whoopie Pies  
With maple glaze filling
- White-Chocolate-Maple Blondies
- Maple Cookies
- Maple-Walnut Muffins

**SMALL COFFEE OR SOFT DRINK**



## Blue Cat Steak & Wine Bar

2 Lorraine Lane, Burlington, 263-3629

#### CHOOSE ONE OF TWO

- Cesear Salad  
With white asparagus
- Spinach and Radish Salad  
With Roasted Blue cheese and  
honey vinaigrette

#### CREAM OF ARTICHOKE SOUP

- Beef Tartare Lettuce Wrap
- Salsami Fritti With Shrimp
- Tricolor Ravioli

Red pepper ravioli and cheese  
ravioli with sautéed red peppers  
Vermont Gorgonzola cheese and  
balsamic reduction

#### CHOOSE TWO OF THREE

- Faro Island Salmon  
With fresh coriander
- Tuscan Style Fettuccine
- Four-course Flatiron Steak  
With grilled asparagus and  
balsamic reduction

#### CHOOSE THREE OF FOUR

- Rosemary-Blackberry Lamb  
Roast with rosemary blackberry  
demi glace

- Faro Island Salmon  
With fresh coriander

- Tuscan Style Fettuccine

- Four-course Flatiron Steak  
With grilled asparagus and  
balsamic reduction

- Smoked Maple-Braised Lamb  
With mashed potato and  
roasted bread

Blue  
Cat

## Bleu Northeast Seafood

15 Cherry Street, Burlington, 864-4700

#### STEAKS

- Smoked Steeak Cake  
Whole filet mignon with

- Braised Shortrib  
Braised shortribs with bacon, onions, bacon, chives.

- Steak and Green Salad  
Vermont filet mignon, sautéed green beans, asparagus, tomatoes & dressing

- Grilled Squid  
Pasta, orange juice, pickled peppers

- Cesear Salad  
Romaine, Vermont pecans,  
Red Hen Dressing, Gorgonzola cheese  
white asparagus

#### SEAFOOD COMBO PLATE

- Pan-Roasted Redfish  
Battered sea bass or scallops  
caper-beurre butter reduction

- Fish-and-Chips  
Deep-fried sea bass or white fish,  
fries, coleslaw, tartar sauce

#### MUSHROOM PEPPERCORNE

- Mushrooms sautéed with  
Vermont pecorino, black truffle

- Pan-Seared Chicken Breast  
Crispy skin, roasted vegetables,  
red wine jus, Brussels sprouts

#### DESSERTS

- Selections from  
Little Sweets at  
End of the Wood

14

BLEU

## Bluebird Barbecue

317 Elmwood Avenue, Burlington, 868-3890

#### Barbecues for Two

Served family-style for two guests to share,  
dished up alongside four of our from-scratch sides

#### Pick three mains:

In-house brisket, pulled pork, smoked turkey  
Memphis-style ribs, smoked chicken, pulled salmon.  
Available for take-out Monday through Thursday  
dine-in every day

14

Bluebird  
BARBECUE

BURLINGTON



FIND FRESH  
EVENTS  
vermont  
restaurant  
week.com

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APRIL 24-MAY 3

## BURLINGTON

## Bluebird Tavern

656 Pearl Street, Burlington, VT 05401

Our culinary team artfully presents a four-course menu showcasing our commitment to presenting the highest quality, locally sourced, seasonal ingredients. Our Restaurant Week menu will change daily. You can find it at [bluebirdtavern.com/menu](http://bluebirdtavern.com/menu) and on our social networks.

In addition to our four-course special, we will be partnering with our good friend and oyster farmer John Brasfield from Duxbury, Mass. During Restaurant Week we will be shucking John's Sweet Sound oysters for \$1.50 each — all night long!

\$40



## Citizen Cider

210 Pine Street, Burlington, 848-3279

Our glass of draft cider is available; choose off-menu or seasonal salad

## CIDER OFFERINGS

**Cider-Brined Brisket**  
With red cabbage slaw

**Balsamic-Glazed Tempeh**  
Amarillo, pickled red onions

**Citizen Burger (Local Beef or Veggie)**  
With cedar cheese, under-boiled, cornbread bacon

## Daily Specials

## HIS ALL-DAY SPECIAL

**CITIZEN CIDER**  
VERMONT HARD CIDER

TELL THE  
WORLD HOW  
GREAT VERMONT  
TASTES!



Tag your  
friends and  
Instagram  
pics with  
**#vtrew**

Like us on  
Facebook and  
mention us in  
your posts!



## Church &amp; Main

165 Church Street, Burlington, VT 05401

Closed Monday

## APPETIZER OPTIONS

**Beef, Goat Cheese and Arugula Salad**  
Maple-balsamic dressing

**Mascarpone-and-Herb Ravioli**  
Spaghetti squash, Woodchuck Cider beurre blanc

**Beef Carpaccio**

Frisée salad, champagne vinaigrette, extra-virgin olive oil

## ENTREE OPTIONS

**Grilled Chicken**

Mashed potato, carrots with

## PAN-Seared Scallops

Thermal carrots, parmesan scallops

**Thyme Grilled Shiitake**

Portobello mushroom, roasted red pepper, Kalamata olive, Arugula

## DESSERT OPTIONS

**Ice Cream**

**Sorbet**

Maple Bread Pudding

\$40

## CHURCH &amp; MAIN

City Market/  
Onion River Co-op

825 Winooski Avenue, Burlington, VT 05401

## SALAD &amp; SLAW

## Vermont Spring Salad

Madeleine Farms kale, Vermont Cranberry Company dried cranberries, candied pecans, Vermont Cheddar crumbled goat cheese with maple-balsamic vinaigrette (feta, mozzarella optional)

## The Roast Trip Sandwich

Vermont eggs of roast beef, Vermont Cranberry Coopdale, red onions and arugula on Red Hen Green Primal bread (whole wheat or white sandwich available)

## Spring Stuffed Chicken

Marty Knoll Farms chicken breast stuffed with Vermont Greenery goat cheese and bacon, eggs and shaved pecorino, sides of Caesar Crispy lettuce and shaved carrots (grilled and pan-roasted)

\$40

**City Market**  
Onion River Co-op







APRIL 24-MAY 3

## BURLINGTON

TELL THE  
WORLD HOW  
GREAT VERMONT  
TASTES!



Tag your  
friends and  
Instagram  
plus with  
**#vtrw**



Like us on  
Facebook and  
mention us in  
your posts!



12

## The Farmhouse Tap &amp; Grill

160 Bank Street, Burlington, 802-865-8

## \$15 LUNCH SPECIAL

## APPETIZER

Cap of Beef

## DINNER &amp; DESSERT

Choice of meschka, served with  
steamed green or baked potato.

## Grilled Ham &amp; Cheese

Cheddar, Swiss, apple  
reuben, Colby, cheddar

## Hot Fries

Black Family Farm potatoes  
Bacon, pickled onions, sriracha,  
bacon aioli.

## Frank's Famous Bacon Beef

Vermont cheddar, apples,  
and onions, bacon, prosciutto,  
bacon aioli.

## Garden Sandwich

Hammond farm smoked turkey  
arugula, herbed yogurt,  
cucumber, radish.

## Halvorson's Upstreet Café

18 Church Street, Burlington, 802-860-

## \$15 LUNCH MENU

## DRINK

One 16-oz. Vermont Draft Beer  
20+ craft beer pourer for the day's selection.

## APPETIZER OPTIONS

Choose your favorite Halvorson's burger  
Eight choices of fresh, lean, hand-shaped beef

## California

Arugula, Swiss cheese, bacon

## Vermont

Smoked Vermont blue cheese, mustard, tomatoes

## Holley Melt

Smoked gruyere cheese style

## Teriyaki

Grilled provolone, marinated onions

## Spicy Black Bean

Guacamole, pepper jack, pico de gallo, nacho cheese

## DESSERT &amp; DESSERT

Daily La-House Creations



## The Gryphon

120 Main Street, Burlington, 802-860-

## STARTER OPTIONS

## Seafood Grille

New England-style grilled shrimp  
over creamy grits with a bacon-  
butter sauce.

## Vinegar Chowder

Shrimp, scallops, crab, fish and  
potatoes in an aromatic coastal  
New England-style broth.

## Bacon Mac &amp; Cheese

Ground chuck, garlic and  
cheese dressing, croutons and  
shredded Parmesan.

## ENTREE OPTIONS

## Tom Steak

Ribeye rare or well done, arugula,  
aromatic herbs and a balsamic  
and horseradish reduction.

## Sesame-Ginger Chicken

On a bed of rice with apples,  
crab sticks, carrots, slaw and  
red beans.

## Petite Filet of Beef

With bacon wrapped shrimp,  
Cajun-style barbecue reduction,  
garlic mashed potatoes and  
vegetables.

## DESSERT OPTIONS

## Chocolate Mousse

House-made whipped cream  
and chocolate mousse. Topped  
with whipped cream.

## Vanilla Ice Cream

With hot raspberry sauce.

## Blueberry Ice Cream

House-made with Vermont  
blueberry Maple Liqueur.

## Istanbul Kebab House

170 Church Street, Burlington, 802-860-

Closed Monday

## APPETIZER OPTIONS

Mushroom Vegetable Soup  
With a touch of cream

## It's Finally Spring Salad

Arugula, toasted walnuts,  
strawberries, goat cheese  
pomegranate, olive oil dressing.

## Crusty Phyllo Cheese Rolls

Golden crisp pastry rolls with  
Turkish white cheese underneath

## ENTREE OPTIONS

Porkchop and Apricot  
stuffed with toasted walnut and  
sweet red wine onions

## Meatball Baked Potato

Our meatballs made from scratch  
are meat stuffed with onions, then  
finished with Vermont maple syrup  
and crushed pistachios.

TURKISH &amp; MEDITERRANEAN CUISINE





APRIL 24 - MAY 3

**Juniper**

41 Cherry Street, Burlington, VT 05401

**\$20 MENU****SNACK OPTIONS****Magic Sea-Salted Nuts****Martinez Olives and Pickles****North Hollow Farm Hot Dog**

Tomato ketchup

**Daily Charcuterie**

Grilled Beef Salami, Curing meat

**Steamed Vegetable Menus**

Salad choices

**Grippy Fried**

Lake Champlain Perch

**Avg \$20 Plus 16.5% Tax****Chèvre Gruyère**

Mashed potato puree, black truffle

**French Fries**

Ghee, horseradish, dill-caper sauce

**Rigatoni**

Stir-fried green sprouts, pickled peppers, zested cheddar

**Citrus Cider**

Steamed Mussels

Cava, arctic char, zested bread

**Juniper****Leunig's Bistro & Café**

110 Church Street, Burlington, VT 05401

**FIRST & THIRD COURSES  
FOR LUNCH & DINNER****APPETIZERS & SALADS****Leunig's House Salad**  
Baby greens, dressed carrots, English cucumber, shaved radish, pickled onions, pomegranate seeds, maple balsamic vinaigrette**Pois Gras Torraine**

Mashed goat's cheese, pickled vegetables, crostini, olive oil

**Pois Gras "Big Newton"**

Pois noir, strawberry rhubarb jam, spring greens

**DIRECTOR'S OPTIONS****Pois Gras Crème Brûlée**  
Praline made from a fresh berries**Black Pepper Macaroon**

Pois noir, pepper cream, strawberry balsamic jam

**Magic Grème Brûlée****L'Amante**

120 College Street, Burlington, VT 05401

**\$40 MENU****ENTRÉE MENU****STARTERS****Bonnefond Noodle Soup**

Slow-braised duck wings, crock-pot duck egg

**Spring Greens**

Béchamel puree, bacon, rice wine vinaigrette

**Steak Tartare**

Fried eggs, gruyère, horseradish, dill crepe, romaine

**Lamb Kibbeh**

Fattoush, grilled vegetables, sheep's milk cheese

**ENTRÉES****Herb-Crusted Chateaubriand**

Pan-roasted, 12-ounce, bone-in, herb crusted, served with au jus

**Rockin' Ribeye Beer**

Grilled ribeye, horseradish, bacon, horseradish, 10-ounce, New York strip - \$40

**Vermont Pork Schnitzel**

Broiled veal schnitzel, horseradish, bacon, horseradish, 10-ounce

**Tomato-and-Quince-Glazed Wild Salmon**

Keto fish, horseradish, quince, horseradish, 8-ounce

**DRAINK****Vermont Cheese Selection****L'Amante**

120 College Street, Burlington, VT 05401

Menu changes daily based on seasonal products.

The menu below is a sample. Check Website and Directory

**ANTIPASTO OPTIONS****Carpaccio of Roasted Portobello**

With romaine and truffled oil

**Poached Egg**

With soft-boiled onions and feta cheese

**Panzetta-Wrapped Roasted Prosciutto**

With fresh basil, shaved Parmigiano and balsamic reduction

**ENTRÉE OPTIONS****Spaghetti with Garlic, Artichokes, Lemon, Thyme and Chile Flakes****Penne Bolognese****Risotto Gruyère, Pesto, Fava Beans and Oyster****Mushrooms****Lucky Next Door**

110 Church Street, Burlington, VT 05401

**\$475 ALL DAY SPECIAL****Two-for-One Hot Pressed Tacos**

Come in home-made split flour tortillas filled with

**CHOICE OF PROTEIN**

Broiled chicken, roasted pork, hot-roasted salmon, lamb, goat, asparagus, potatoes, gorgonzola, kale

**CHOICE OF SIDE DISHES**

Quinoa fritters, spicy peppers and onions, sautéed onions, green beans, fresh radishes, pickled jalapeños, sautéed corn

**\$2 SANDWICH****Lucky next door**

BURLINGTON

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week.com**LEUNIG'S**  
BISTRO & CAFÉ



APRIL 24-MAY 3

## BURLINGTON

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TASTES!Tag your  
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# The Mounted Cat

60 Battery Street, Burlington, 860.862.8

## SALAD &amp; SOUP OPTIONS

## Hot &amp; Cold Beet Salad

Vermont Country goat cheese, frisée, horseradish reduction.

## Grilled Pork Belly

Bacon-wrapped and served with mango salsa, shaved brussels sprouts, pickled radishes.

## Chilled Vichyssoise

Asparagus soup

## SOUP OF THE DAY

## Grilled Burger Steak

Roasted fingerling potato, seasonal vegetable, maple dijon sauce.

## Pan-Seared Salmon

Tomato mashed potatoes, glazed pearl onions, bacon cornbread, herb butter blonde.

## Grilled Eggplant &amp; Pepper Tartine

Baba ghanoush, chipotle adobo, fresh arugula.

## DESSERT OPTIONS

## Chocolate-Crunch Bar

Raspberry mousse

## Creme Brûlée

\$10



# New Moon Café

100 Cherry Street, Burlington, 860.862.8

Closed Saturday

## HOT LUNCH MENU

Select two of the three salad options below:

All meals come with a choice of one entrée. Add an organic fruit smoothie, horseradish chips or chips for \$3. (Dinner and dessert items option available.)

## TAKEAWAY SANDWICH OPTIONS

## Turkey Club

Roast turkey, cranberry sauce, mustard, lettuce, tomato, bacon, mayo, dijon and pickle relish.

## Pan-Seared Tofu or Seitan

Not hot today! Grilled. Mustard, green onion, pesto, pickled vegetables, hummus, sliced red peppers and onions.

## Tomato Basil and Mozzarella

## Baked Falafel

With mediterranean dressing on sourdough bread, arugula, tomatoes and cucumbers.



## SIDE SALAD OPTIONS

## Il Bacio

Pasta primavera, rustic pesto, parmesan, Vermont goat cheese, tomato basil, arugula and balsamic vinaigrette.

## Eden

Greene strawberries, raspberries, dried cranberries, blue cheese, cranberry, feta, arugula and raspberry vinaigrette.

## Protein Powerhouse

Tofu or seitan, arugula, cranberry quinoa, sprouts, chickpeas, carrots, red onion and cilantro.

## Greek

Burrata, tomato, feta, cucumber, olives, basil, Kalamata olives, red onion and feta w/ arugula.

## SOUP OPTIONS

## Glossy cherry soup

The red soup is ours.

## Squash-Apple

## Chicken and Dumpling

## Spicy Black Bean

## Tomato Bisque

# Noonie Deli

30 Main Street, Burlington, 860.862.8

## HOT LUNCH SPECIAL

Choose one full sandwich

## Sweet Tomato Salad

Springfield lettuce, heirloom cherry tomatoes, arugula, spinach, cucumbers, shredded carrots, mint and honey mustard dressing.

## The Goldilocks

Smoked turkey with lettuce, mayo, homemade stuffing and cranberry sauce.

## The Vermonter

Black Forest ham, sliced apples and cheddar cheese melted with homemade honey mustard.

## Pesto Chicken Sandwich

## Etcetera

Ground sirloin, lettuce and Swiss cheese melted with Russian dressing.



# Pascolo Ristorante

63 Church Street, Burlington, 860.862.8

## SALAD &amp; SOUP OPTIONS

## White Bean Soup

Kale, basil pesto

## Caesar Salad

Burrata, grana Padano, anchovies, croutons

## Insalata Mimosa

Gremolata, radish, heirloom tomato, Dijon, basil, cherries

## ENTREE OPTIONS

## Pappardelle Bolognese

Locatelli beef and porcini gravy

## Bavette Pormaggi

Angus beef, arugula, cherry tomatoes, basil, risotto nolata.

## SALAD

## Timpanissu

\$10


**PASCOLO**  
 RISTORANTE


APRIL 24-MAY 3

## Pizza Barrio

223 North Winooski Avenue, Burlington, 802 8626

Dinner served Wednesday through Saturday

### APPETIZER OPTIONS

All appetizers include/feature

**Breaded Olives**

**Stuffed Cherry Peppers**

**Bacon Marmalade**

**House Salad**

### PIZZA OPTIONS

**Margarita**

Serv Margherita base pizza  
Deli meatball (ba, ham,  
turkey, chicken, salami)

**Pepperoni**

Ben Marzella's pepperoni, fresh  
mozzarella, Vermont bacon and  
Cape pepperoni, basil

**Papparache**

Sausage above with mushrooms and  
arugula and red grapes

**Green Mountain**

Apple, Roasted Pecan & Fennel  
Gruyere, Dried Basil, ricotta,  
mozzarella, arugula, honey

**Restaurant Week**

**Pizza Special**

Local meats and flavored pizzas  
(excuse not available)

### DESSERT OPTIONS

**Barris Bakery Tart**  
With ice cream

**Restaurant Week**  
Dessert Special

\$10



## Revolution Kitchen

9 Church Street, Burlington 446-2637

Closed Sunday and Monday

### STARTER OPTIONS

**"Zuppoli"**

Keto-friendly zucchini and zucchini  
and eggplant in a lemon-tarragon vinaigrette

**Oyster Geschie**

Oyster mousse and velvety blue  
mussels in a spicy curried dressing,  
accented with fresh herbs

**Raw Kale Salad**

Massaged kale with dried  
sunflower, raisins, pistachios, seeds  
and Vermont Cheddar. Drizzled with a  
maple cider dressing

### MEAL OPTIONS

**Ravioli**

Smoked prosciutto and cheese served  
in a sage butter parmesan sauce

Vegan option: Artichoke,  
mushrooms and roasted red pepper  
in a vegetable and cashew parmesan

**Muguet Tree**

Aleppo-roasted trout and broad  
beans with romesco, artichoke cream,  
baked with feta, rose, salsa and  
cucumber

**Rev Risotto**

Assorted vegetables with truffle  
and mushroom risotto with a spicy  
hot and sour broth

### DESSERT OPTIONS

**Banana Orange Pie**

**Dessert Food Cake**  
With peanut butter mousse

**Vanilla Maple Cake**  
With caramelized pecans

\$10



## Pizzeria Verità

13800 Paul Street, Burlington, 802 864-6444

### ENTREE OPTIONS

**Giada's Diner**

**Fire-Roasted Red Peppers,**  
**Mediterranean Olives,**  
**Fire-Roasted Mushrooms,**  
**Soppressata, Coppa,**  
**Bresaola, Gorgonzola,**  
**Pecorino Romano,**  
**Fior di Latte**

### INHOUSE OPTIONS

**Mista**

Local greens, red wine vinaigrette

**Colorata**

Roasted beets, arugula,  
mozzarella, arugula dressing

### PIZZA OPTIONS

**Margherita**

Tomatoes, fresh mozzarella,  
oregano, extra virgin olive oil

**Bianca**

Fior di latte, prosciutto di Parma,  
arugula, parmesan, basil, balsamic

### QUATTRO FORMAGGI

Pecorino, mozzarella, grana padano,  
Parmesano Reggiano, arugula

### PIZZA AL NUTELLA

Nutella filled pizza dough with  
caramelized maple and  
chocolate drizzle

### Homemade Gelato

Flavor changes daily

\$10



## San SAI Japanese Restaurant

112 Lake Street, Burlington, 802 862-2777

### DRINKS

The midweek dinner reservation is a wine dinner.  
The dinner charge corresponds to the chef's menu.  
Below are just a few examples.

### Specialty Roll

Small Sushi and Sashimi

Slow Simmered Pork and Roasted Lobster Tail

Five-Piece Specialty Sushi Plate and Roll

Ice Cream

\$10



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2009 DATA



APRIL 24 - MAY 3

BURLINGTON



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APRIL 24-MAY 3

## BURLINGTON

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16

## The Scuffer Steak &amp; Ale House

348 Church Street, Burlington, 802.860.3241



## APPETIZER OPTIONS

Fried Green Beans  
With French mustard dipping sauce

## DESSERT OPTIONS

Fresh mousse, nougat and foie with balance dreams

## ENTREE OPTIONS

Bacon-wrapped scallops

Topped with onion straws, buttery mashed potatoes and Brussels sprouts

## DESSERT OPTIONS

Or Baked Shrimp

With mango chutney and Brussels sprouts

## DESSERT OPTIONS

Chicken Souvlaki

Marinated grilled chicken, marinated peppers, artichoke hearts,

black olives and onions served over feta cheese

## DESSERT OPTIONS

Cream-Crème Brûlée

With brownie crust

## DESSERT OPTIONS

Flourless Chocolate Cake

The Scuffer  
STEAK & ALE HOUSE

## Sherpa Kitchen

113 College Street, Burlington, 802.860.0160

Full descriptions available online.

## \$10 LUNCH SPECIAL

## FOODS OF FRIENDS

Homemade Lemonade

Himalayan Spiced Iced Tea

Mango Lassi

Nepali Chai

## APPETIZER OPTIONS

Dal Aloo Chop,  
Pakora, Samosa

## ENTREE OPTIONS

All our curries are served  
with rice and popadom.  
(except chicken tikkas only)

Momo, Chicken Song,  
Chicken Tikka Masala,  
Lamb Biryani, Song Prawns,  
Chana Masala

## DESSERT OPTIONS

Rice Pudding

Froo-cooked with milk with  
saffron and cardamom

## Kefir

Homemade ice cream with passionfruit

Sherpa  
Kitchen

## Shanty on the Shore

311 Battery Street, Burlington, 802.860.8826

## APPETIZERS

Endive Escarole  
Crostini and baby butter

## DESSERT OPTIONS

Rhode Island Calamari

Battered calamari, lightly  
breaded and tossed with  
lemon-pepper, parmesan butter,  
salt and pepper

## DESSERT OPTIONS

Shrimp Cocktail

Whipped goat cheese  
purple shrub

## DESSERTS

Eight-Ounce Petite Sirloin  
and Baked Stuffed Shelling

Choice of loaded potato fries,  
mac and cheese new potatoes

## DESSERT OPTIONS

Shirley Stampi

Fresh mozzarella, shrimp in extra  
virgin olive oil, garlic,  
shredded spinach, and tomato

Served with baguettes

(Can be prepared vegetarian)

## DESSERT OPTIONS

Lobster Roll

Chunks of lobster meat with  
meyer lemon and cilantro,  
avocado and a buttery roll

## DESSERTS

Homemade  
Key Lime Pie

Edible chocolate mousse pie  
with coconut crumb and  
whipped cream on top

## DESSERTS

Cheesecake

Served with fresh fruit



## The Skinny Pancake

60 Lake Street, Burlington, 802.860.0160



## APPETIZER OPTIONS

Cup of Local Kahlúa

VT Sausage

## DESSERT DINE-IN OPTIONS (DAILY CHOOSE ONE)

Strawberry or cedar wood

Vermont Peck Billy

Bacon-wrapped blue cheese, local mushrooms

Local Chard and Mushrooms

Or Land Farm chard, maple-glazed green beans

## DESSERT OPTIONS (SWEET AND SPICY)

## PIE à LA

Local peach butter, blueberry, lime, raspberry jam

## Lemon Classic

Lemon juice, sugar



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16

## Sotto Enoteca

230 St. Paul Street, Burlington, 860-581-8222

Closed Monday

### ENTREE OPTIONS

#### Olive

Charred Italian olive

#### Gnocchi

Drilled Ricotta Gnocchi

#### Insalata

Mixed arugula greens, shaved fennel, radish, lemon vinaigrette

### PIZZA OPTIONS

#### Gnocchi Gliwurde

Homemade gnocchi, zucchini, tomato, provolone, basil, herbs, green Peperoncino

#### Gnocchietto con Frico

Original recipe from Italy, 20 years ago  
fried cherry tomatoes, arugula, ricotta salata

#### Pasta di Forma

Homemade pasta, zucchini, parmesan, basil, herbs, green Peperoncino

### DOLCE

#### Tiramisu

Lady finger cake, espresso, Vermont Creamery  
marcupoche cheese custard, dried Belgian chocolate



**Sotto**  
COOKS

## The Spot

230 St. Paul Street, Burlington, 860-597-0



### ENTREE OPTIONS

#### Pot stickers

Living the Dream  
Red and golden beet salad,  
goat cheese arugula

#### Geharote salad

Yogurt cucumber

#### Crab Cake

One crab cake with Old Bay sauce

### ENTREE OPTIONS

Baja Longboard Juan  
Beer braised pork carnitas,  
rice and beans

#### Maki Peshi

Fresh maki sushi loaded tortilla,  
shredded lettuce and cabbage,  
avocado salsa, chipotle sauce  
Served with tortilla chips and salsa

**The Indo Beef Danos**  
Thin red matty coconut shrimp with  
torta and sautéed green onions over rice

**The Maverick** (aka Jeff Clark)  
Big ol' hunk of handily seared beef  
with Wisconsin cheddar and  
lots of blues

**Mola Mala Madras**  
Black bean bacon served with  
cheese, lettuce, tomato, onions,  
chips and pickle

### The Hamilton

Shared LaPlatte River Angus Farm  
steaks smothered with peppers, onions  
and plenty of asiago cheese, served  
with tortilla chips and a pickle.

### The Classic Fushi

Two of our world famous fish tacos  
loaded with mango salsa, lettuce and  
chipotle aioli on a baked tortilla.  
Served with tortilla chips and  
house-made salsa.

### West On Park Fest

Slow slow roasted pork with a  
barbecue - pomegranate. Topped with  
smoked goat cheese chucks.  
Served on a tortilla with  
avocado salsa and a pickle.

### DESSERT OPTIONS

#### Pineapple Carrot Cake

#### Fried Coke

Moon truffle ice cream

#### Beignets

Coconut pecan

**the SPOT**

## South End Kitchen at Lake Champlain Chocolates

710 Pine Street, Burlington, 860-868-6

### ENTREE ACTIONS

Warm Artichoke Dip with Pita.  
Zero Gravity Beer Cheese Fondue

### ENTREE OPTIONS

#### Smoked & Herb Roasted Half Chicken

Wilted spinach, roasted potatoes

#### Vegetarian Creamy Polenta

Rosered tomatoes, wilted greens, baby vegetables



**south end**  
**KITCHEN**

A Lake Champlain Chocolate

BURLINGTON

## St. Paul Street Gastrogrub

895 St. Paul Street, Burlington, 860-863-

### DRINKS

#### Switchback Brewing Citra Pils

### FOOD

#### Deviled Egg Plate

Bacon at 450°

### FOOD

#### House Burger

8 oz of all veggie, with fries



ST. PAUL STREET

**GASTRO**  
**GRUB**



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APRIL 24-MAY 3

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## Sweetwaters

120 Church Street, Burlington, 864 9820

### \$15 DINNER SPECIAL

#### SELECTIVE OPTIONS

##### Misty Knoll Chicken Sandwich

Slow-roasted Misty Knoll Farms  
chicken breast, Roasted Capers, mint,  
smoked paprika, lime aioli, romaine,  
Mediterranean Feta, Ghee butter, fresh

##### Maple Vermont Pork Burger

House-ground pork, served atop an  
apple glaze onion, Vermont  
fennel-sautéd cheddar

### \$10 DINNER MENU

#### SELECTIVE OPTIONS

##### Burton Tomato Salad

Keto-marinated Maplewood Farm

Cheese burrata, vine ripened tomatoes,

whole-grain croutons, Vermont

arugula

##### Tempura Roasted Salmon Roll

House-roasted salmon, Green

Montauk Farms-crucifer slaw, sticky

rice, nori, seaweed, spicy wasabi

##### Barbecue Pork

##### Mac & Cheese

Slow-cooked pork, housemade sauce,

Vermont cheddar jack, baked

cheese served with house-pickled

cornbread

#### ENTREE OPTIONS

##### Gorgonzola Pesto Pasta

Vermont Gorgonzola cheese, basil  
pesto, roasted red peppers or grilled  
asparagus, toasted focaccia bread

##### Beef Steak

Over-grilled beef steak, roasted  
beets, arugula, sautéed portobello,  
cappuccino sauce, Roasted Maine  
blue cheese, and wine-dijon glaze

##### Stuffed Rainbow Trout

Baked trout stuffed with artichoke,  
Gehob's jalapeño popper creamer,  
sweet potato hashbrown, lemon  
patty, arugula

#### DESSERT OPTIONS

##### Coffee Pot De Crème

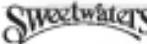
Kentwood Farms creamer  
Vermont Coffee Company  
espresso roast, almond crème

##### Lemon Gingers Chia Pudding

Graham cracker crumble crust,  
Vermont Ricotta & Chia seed  
muesli, lemon

##### Apple-Caramel Tart

Whipped apples, puffed granola  
Housemade ice cream, salted  
almond ice cream



## The Whiskey Room at Rí Ra Irish Pub

270 College Street, Burlington, 864 9811

#### SELECTIVE OPTIONS

##### Whiskey House Postmix

McDonald's fresh craft beer, Vermont cheddar, greek yogurt

##### Kale Caesar

Tender baby kale, house dressing, parmesan, extra-virgin olive oil

#### ENTREE OPTIONS

##### Blackened Flat Iron Steak

Gloucester, pub-fried black truffles, blue

##### Pan-Roasted Salmon

Jamestown honor glaze, roasted sweet potatoes,  
salt and vinegar fried Brussels sprouts

#### DESSERT OPTIONS

##### The Trinity

Belle's chocolate mousse, Durango fudge sauce,  
Japanese whipped cream



## Trattoria Delia

120 Church Street, Burlington, 864 9820

#### ENTREE OPTIONS

##### Crociata alla Fiorentina

Grilled crostini with chicken liver pâté

##### Tomato-Sott'olio

Heirloom-preserved tomato, basil, basil oil, basil pesto

##### Burrata

Locatelli burrata, roasted vegetables, goat cheese, fried bread crumb

#### DESSERT OF THE DAY

##### Streusel di Miele

Pork osso buco, risotto, braised white beans

##### Giacchetti

Homemade polenta gnocchi, truffle parmesan

##### Salsiccia

Wood-fired salsiccia, sautéed vegetables, salsa verde

#### SOUPS

##### Trifolino

Vermont Creamery mozzarella

##### Gelato

House-made with Vermont milk and eggs

##### Parmigiano

Vermont Creamery Parmesan, radish, marinated radish, toasted breadsticks



## TRATTORIA DELIA

## The Bagel Place

1000 Williston Road, North Burlington, 864 2048

#### 60 DINNER SPECIAL

##### Beef, Egg & Cheddar

Vegetable frittata and Cheddar, Mozzarella, Parmesan, 1 year old sharp cheddar  
fresh croissant, baby spinach, tomato and onion served on an  
olive oil bagel or roll

#### 10 LUNCH SPECIAL

##### Daily Sandwich Special

Bacon & egg, prosciutto, ham or turkey, or  
with choice of soup or cookie

Bagelhouse might-and-may North Country Smoked salmon  
smoked turkey, Gordon Village Cheese, gorgonzola, cheddar  
olive tapenade, lettuce, tomato and onion



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## Guild Tavern

1601 Walcott Road, South Burlington 867-1227

### AFFILIATED OPTIONS

**Ember-Roasted Vegetables**  
House ricotta, ribbed potatoes

**Vermont Heritage Grilled Pork Belly**  
Wood-grilled smoky house barbecue

### ENTREE OPTIONS

**Handmade Pappardelle**

Spring ramps, emeril pesto, sautéed arugula, brussels

**Wood-Grilled Vermont Beef**

Fried egg, maple bacon, sautéed potatoes

### DESSERT OPTIONS

**Bourbon French Pie**

Vanilla Bean Crème Brûlée



## Pauline's Café

1604 Shelburne Road, South Burlington, 863-1061

### \$15 DINNER SPECIAL

#### CHICKEN DIVO

**Rich Vegetable or Meat Broth**  
Zoug (jalapeño jalapeño chile),  
bread salad

**Salad of Smoked Branzini**  
With vegetable pickle

**Simple Green Salad (vegan)**  
Baked potato, sprouts  
cold vegetable pickle

**Vegetable-White Bean Terrine**  
House rice pilaf, bread, butter

### \$30 DINNER MENU

#### STARTER OPTIONS

**Rich Vegetable or Meat Broth**  
Zoug (jalapeño jalapeño chile),  
bread salad

**Salad of Smoked Branzini**  
With vegetable pickle

**Simple Green Salad (vegan)**  
Baked potato, sprouts  
cold vegetable pickle

**Vegetable-White Bean Terrine**  
House rice pilaf, bread, butter

### ENTREE OPTIONS

**Chèvre Gnocchi**

Dreamy ricotta herb gnocchi

**Quail**

Epoached, rosemary corn puree

**Seared, Spice-Crusted Beef Shoulder Tender**

Croissant, beet and tomato tartar sauce

**Quince-Stuffed Polenta**

**Peppers (vegan)**

Quinoa, tomato salsa  
mozzarella cheese

### DESSERT OPTIONS

**Green Tea-Banana-Jager Custard**

**Chocolate-Coconut**

Pot de Crème (vegan)

**Grand Marnier Truffle**

Stratford Farms

Vanilla Ice Cream

**Island Ice-Cream Sorbet**



## Healthy Living Market & Café

325 Danby Street, South Burlington, 863-2228

### \$10 BREAKFAST SPECIAL

**Local Egg, Cheese and Basil**  
Shredded Pork Belly Sandwich

Green house made herb basil

### \$10 LUNCH SPECIAL

**Korean BBQ Pulled Pork Shoulder**

With kimchee and Asian slaw and

pickled scallions on croissants

Choice of Small Cookie



SOUTH BURLINGTON

## Pulcinella's

100 Danby St., South Burlington, 863-1060

Full description online

### \$12 DINNER SPECIAL

No lunch on Monday

#### SOUP

Zuppa Del Giorno

#### ENTREE OPTIONS

A Selection of

Vegetarian and

Meat Pastas

Pasta Piatto Del Giorno

Daily lunch special

### \$30 MENU

#### APPETIZER OPTIONS

**Insalata Verdura**

Delicious mix of fresh carrots,  
cucumbers, onions, tomatoes,  
red wine vinaigrette

**Zuppa Del Giorno**

#### ENTREE OPTIONS

**Pasta alla Casserare**

Seasoned chicken breast topped with  
pepper, onions, wasabi horseradish, olive  
oil, capers, tomatoes and herbs served  
over creamy polenta

**Trotta alla Limone**

Fresh roasted trout filet with fresh  
lemon scalloped, served with  
creamy risotto and wild asparagus

**Risotto con Piselli e Asparagi**

Arborio rice sautéed with peas and  
asparagus, shaved truffles and parmesan,  
and Parmesan, with tomato confit  
dotted with basil oil

#### DESSERTS

**Cannoli**

Traditional Italian-style pastry tube filled  
with sweetened ricotta, lemon pie  
and chocolate chips



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EVENTS  
vermont  
restaurant  
week.com

# SOUTH BURLINGTON

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Like us on Facebook and mention us in your posts!



20

Vermont Federal  
CREDIT UNION

**RESTAURANT**  
with

APRIL 24-MAY 3



## Tilt Classic Arcade and Ale House

7 Bayne Drive, South Burlington, 403-8300

Each day we will take you on a tour of our organically inspired pub menu featuring a selection of Vermont handcrafted beers and spirits in every recipe. These daily tours will include your choice of an appetizer, entrée and dessert. Vegan options will be offered.

### Dinner Special

Six tokens included with each meal! Come in and check out our chalkboards or find us on Facebook for details.



CLASSIC ARCADE & ALE HOUSE

## The Windjammer Restaurant and Upper Deck Pub

1010 Williston Road, South Burlington, 862-5200

### APPETIZER SPECIALS

**Jumbo Lump Crab Cake**  
Gulfwood reduced pepper sauce and  
preserved lemon

**Spring Bruschetta**  
Balsamic-cured Vermont prosciutto,  
peach preserves, pesto, goat cheese  
and toasted arugula-minted  
tarragon

**Bacon-Wrapped Beef Tenderloin**

Tender pieces of filet mignon  
wrapped in bacon and served  
with horseradish cream, mashed  
potatoes

### Dinner Special

Stuffed mushrooms with all meat.

**Chicken Arribabita**  
Panko-crusted, lemongrass  
chicken breast served over a classic  
Roma tomato sauce, topped with  
cheese and tomato compote

### Salmon Dishes

**Smoked Salmon and Honey Dijon**  
Bacon-wrapped Atlantic salmon baked  
with horseradish apple-cider glaze

**Gorgonzola Rib Eye**  
Twice-cooked, hand-cut Gorgonzola  
emulsion rib eye topped with  
crispy fried onions and finished with  
horseradish cream sauce

### Stuffed Pepper

Bell pepper filled with creamy parmesan  
and Italian sausage, mozzarella,  
ricotta, corn, sun-dried tomatoes,  
mozzarella and fresh basil  
served over caramelized onions  
and sautéed vegetables

### Dinner Options

**Brownie Sundae**  
Whipped cream topped with  
homemade brownie, cream, hot  
fudge, whipped cream and pecans

**White Chocolate-Chocolate  
Chunk Mousse**  
A delicious dessert made with  
Califield Belgian white chocolate  
and dark chocolate chunks



41

## Vermont SportsGrill

1210 Williston Road, South Burlington, 862-2899

### FOOD FOR TWO

Please make dinner for two people

### APPETIZER (CHOOSE ONE)

**Tater Tower**  
Cubed potatoes in parmesan,  
quinoa and cheddar cheese,  
then stacked high, served with house  
made ketchup

**Chicken Wings**  
Buffalo-chicken wings  
baked and served in circles  
of sauce, with ranch or blue cheese  
for dipping

**Sweet Potato Fries**  
Fried crisp served with  
honey mustard

### ENTREE (CHOOSE ONE)

**Hawaiian Mac**  
Roasted chicken, red bell peppers,  
tomato, red onions, black olives,  
bacon wrapped served on a toasted  
panini with garlic aioli and  
cheddar cheese



## Wooden Spoon Bistro

1220 Williston Road, South Burlington, 862-5294



### DRINK SPECIALS

**Black Bean Soup**  
Shredded purple potato,  
black bean chowder

**Française-Wrapped  
Asparagus**  
Parmesan, roasted tomatoes

**Chicken Spring Rolls**  
Mandarin, raspberry, basil  
lemon-dijon vinaigrette

**Bruschetta**  
Spring asparagus, feta,  
sun-dried tomatoes

### DESSERT SPECIALS

**Eclair**  
Used flour, cheddar bacon,  
frozen fruit, traffic seeds

**Beignets**  
Roast potato, capers,  
traffic, jalapeño reduction

**Creamed Soufflé**  
Skin out, cream trifle  
**Seasonal Cheesecake**



Minimum service can be substituted  
for the protein on any entrée

**Raisin Trout**  
Roasted pomegranate trout,  
raspberry vinaigrette

**Pulled Pork Tacos**  
Maple jerk rub, apple chutney,  
Caribbean rice & beans

## Wooden Spoon Bistro

1220 Williston Road, South Burlington, 862-5294



20

## Our House Bistro

96 Main Street, Winooski, 867-3224

### \$15 DINNER SPECIAL

**Restaurant Week Mac Trio**  
Eight-ounce crabcakes of haddock,  
potato cake, buffalo chicken meat and  
French fries

**Side Spinach or  
Our House Salad**

### \$20 DINNER MENU

#### APPETIZER OF THE DAY

**Spinach-Artichoke Dip**  
Gouda cheese

#### OUR HOUSE MUSSELS

White wine, garlic and butter sauce,  
smoked bacon, fresh tomato basil,  
grilled bread

#### ENTREE OPTIONS

**Restaurant Week Mac Trio**  
Eight-ounce crabcakes of haddock,  
potato cake, buffalo chicken meat and  
French fries

#### Fried Chicken & Waffle Sandwich

Cheddar and bacon waffles smothered  
with fried chicken, sautéed  
pepper gravy, fruit and apple  
salad, slaw

#### Spring Mushroom & Carrots Fried Onion Kieftos

Bacon wrapped scallops,  
cheddar topped roasted tomato

#### DESSERT OPTIONS

**Deep Fried PB&J**  
Golden browned peanut butter  
and strawberries with marshmallows  
dripped with chocolate and served  
with a macaroon or the choice of  
dipping or drizzling

#### Strawberry Rhubarb Skillet Pie

Grilled crusted, pie from scratch  
topped with maple cream



TWISTED COMFORT FOOD

## Lighthouse Restaurant & Lounge

36 Lower Mountain View Drive, Colchester, 464-3881

#### ENTREE OF THE DAY

**Korean BBQ Short Rib Sliders**  
Hoisin barbecue  
Bunuello lettuce

#### Escargots on Toast

Sautéd escargots and wild  
mushrooms in Marsala wine, garlic,  
herbs and butter on toast with  
baguette and horseradish  
vinaigrette

#### Bacon-Sausage Flatbread

Fresh mozzarella, onions,  
olive oil and garlic

#### Shrimp & Grits

Blackened fresh Florida rock  
shrimp, Gritton Village Cheddar  
8-year-old cheddar grits and  
fresh herbs

#### SECOND COURSE OPTIONS

**Unsalted Salad  
and Bread Bar**

**Cheddar Ale Soup**

**French Onion Soup**

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APRIL 24-MAY 3

## ESSEX JUNCTION • WILLISTON

TELL THE  
WORLD HOW  
GREAT VERMONT  
IS!



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APRIL 24-MAY 3

## Café Mediterano

17 Park Street Essex Junction 879-9833

Closed Sunday and Monday

## \$20 LAMB DINNER

On Saturday, April 25, Sunday, April 26, Saturday, May 2 and Sunday, May 3, Café Mediterano will be spot roasting a whole lamb where each dinner for Vermont Restaurant Week. The traditional, celebratory barbecue meal and accolade.

## Hummus Plate

Baati Lamb Platter  
Served with Greek-style rice,  
tahini and yogurt借酒

## \$25 MUSK MEDD GHUZI MEAL

On Friday, April 24, and Thursday,  
April 26 through Friday, May 2.  
Meat includes

## Babaoush

Couscous  
Blended beef souce

## Bastakies

Beef souce

## Chicken Shish Kabob

Oyzen Meat  
Bord and lamb

Rice Shogga Salad, Tosteki,  
Worm Pita Bread

## \$20 VEGETARIAN MIX MENU

## Hummus

Served with pita bread

## Falafel

Special ground chickpea fritters  
Grilled Vegetable Rice

Shakshuka Sauced Tomato,  
Worm Pita Bread

## \$10 LUNCH SPECIAL

All options come with salad and choice  
of French fries or rice

## Gyro Pitta

Refried beans with lettuce, ketchup,  
onions and tzatziki

## Chicken Pitta

With lettuce, tomato, onions and  
tzatziki

## Falafel Pitta

Special ground chickpea fritters  
with lettuce, tomato, onions and  
tzatziki

cafe  
**MEDITERANO**  
MEDITERRANEAN KITCHEN

Junction at the Essex:  
Vermont's Culinary Resort & Spa

70 Essex Way, Essex Junction, 874-2488

## APPETIZER OPTIONS

Lobster Bisque  
Brochet, shrimp, corn,  
creme fraiche

Duplio Ravioli  
Braised chard, Berkshire pork  
shoulder, Pecorino Reggiano

Smoked Greens  
Hot & tangy greens  
plus our spiced watermelon radish

Gyster on Half Shell  
Lemon, capers, onions, horseradish  
sauce

## ENTREE OPTIONS

Brayton Farm Shortrib  
Carrot puree, braised red cabbage,  
crushed apricots

Seared Cape Cod Scallop  
Butter bean puree, baby fennel,  
spring onions

Caramelized Smashed Potatoes  
Bacon, herbs, Maple bacon jam  
Cheese ricotta

Hudson Valley Duck Breast  
Duck legs, confit, truffle puree,  
creamed carrots

Dessert  
Daily dessert selections



## JUNCTION

AT THE TIMES REPORT &amp; JOURNAL

## Tavern at the Essex:

Vermont's Culinary Resort &amp; Spa

70 Essex Way Essex Junction, 764-3488

## APPETIZER OPTIONS

Spring-Onion Bisque  
Gorgonzola cream and croutons

Smoked Chickpea Corn Cakes

Black beans, queso fresco crema, marinated red and yellow vinegars

Roasted-Just-and-Watercress Salad

Toasted almonds, fresh-burrata cheese, apples and dried cherries

## Spring-Vegetable Fritters

Fresh artichoke stems and Green Goddess sauce

## ENTREE OPTIONS

Grilled Sirloin Steak With Potato Mash  
Roasted baby carrots, sauteed green beans and green beans

## Steakhouse Omelet

Brussels sprouts, Parmesan-heated croissant onions

## Sweet-Potato-Crusted Mahi-Mahi

Fine-coated female mahi-mahi, sauteed zucchini with cilantro

## Local Pork Meatballs

Greenchile puree, artichokes and peach Alfredo pasta cream sauce

## DESSERT

Daily dessert selections



## The Tavern

## Grazers

182 Bedford Avenue, Williston, 874-4129

## \$10 LUNCH SPECIAL

VE Ground Beef  
Steaks Sliders  
Hand-Cut Fries

## \$25 DINNER MENU

Three Stacked Oysters  
on the Half Shell  
Cucumber mousse

## APPETIZER OPTIONS

All items are served on a  
house-made breadstick with choice  
of bacon and/or cheese

## Beef Burger

Local ground beef, onions,  
pickled red onions and parmesan with

## STANWOOD FARM

Turkey Burger  
Pork-raised Vermont turkey,  
orange-cheddar cheese

## Today's Special

Today's special starts with  
red onions, Griswold Village aged  
cheddar cheese

## The Grazer

Vermont ground beef, lettuce,  
tomato and onion, local cheddar,  
parmesan

## DESSERT OPTIONS

Salted Caramel Shake  
Strawberry Shake



## Vermont Tap House

10 Marshall Avenue, Williston 879-7090

### FOODS

#### Green Mountain Salad

Local mixed greens, baby spinach, local tomatoes, shaved cucumber and shredded carrots tossed with a balsamic honey-balsamic vinaigrette.

### CHOOSE OF LARGER PLATES

#### Hold the Meat

Homemade red sauce, Italy spaghetti, black olives, sun-dried tomatoes and mushrooms. Fresh bread is added after baking.

#### Vermontster

House pub-style buttered baked apples, mashed beans, red onions, diced garlic and a Vermont maple syrup drizzle.

#### Chicken-Bacon Ranch

Please add lettuce, grilled chicken, applewood-smoked bacon with ranch dressing. Fresh bread is added after baking.

### DESSERTS

#### Fried Dough

Choose it topped with powdered sugar and Vermont maple syrup or vanilla ice cream with raspberry sauce.



## Maple City Diner

139 Federal Street, St. Albans, VT 054 0300

### MISCELLANEOUS OPTIONS

#### Maple and Vanilla

#### Cookies 'n' Cream

### OTHERS OPTIONS

#### Maple City Burger

Beef chuck shoulder burger coated with real Vermont maple syrup and served with house-cut fries.

#### Biscuits and Gravy

Vermont sausage gravy and a batch of biscuits served over home-made biscuits.

#### Beacon Waffle

Bacon-stuffed Belgian waffle with maple butter.

#### Chicken Salad Club With Hand-Cut Fries

Turkey layered with mayonnaise, lettuce, tomato, onions, bacon and cheddar cheese, as well as walnuts and cranberries.

### DESSERTS

#### Maple Cream Pie



## Blue Paddle Bistro

338 Route 2, South Williston 872-4814

Closed Sunday, Monday and Tuesday

### APPETIZERS & SIDE DISHES

#### Prince Edward Island Mussels

Braised in white wine, onions, leeks and herbs and finished with fresh basil.

#### Spoony Braised Duck Spring Rolls

Stuffed duck that's dipping sauce.

#### Mixed Green Salad

Roasted strawberries, apple-roasted prosciutto, Vermont Cheddar goat cheese, lox, falafel, vinegrette.

#### Cesear Salad

Homemade croutons, bacon-Cesar dressing and freshly grated Parmesan.

#### Crab Cakes

### ENTRÉES & SIDE DISHES

#### Spicy Slager Marinated Flank Steak

Amarillo-style slager, avocado, smoky barbecue sauce, coleslaw.

#### Mixed Grill

Housemade marinated lamb chops and grilled steaks served with vegetable-mango potato pancakes and mashed potatoes.

## One Federal Restaurant & Lounge

139 Federal Street, St. Albans, VT 054 0300

### SPECIAL MENU

Chef Michael's special dinner featuring up-to-the-new 2,000 lag sugar bush in preparation for this year's (Benedictine) Maple menu!

### DRINK SPECIAL

#### Maple Creme ST

Smoothie made with maple syrup, lightly sweetened with maple syrup, brightened by a splash of coconut water and garnished with a house-made breakfast granola.

### FOOD & BEVERAGE OPTIONS

#### PEI Mussels

Steamed mussels with maple cream, basil pesto and sautéed onions.

#### Mixed Green Salad

Dressed with Valley Road maple balsamic vinegar.

## ONE FEDERAL

RESTAURANT & LOUNGE

### DESSERTS

#### Maple Creme Brûlée

### DRINKS

#### Maple Creme Brûlée

**VERMONT FEDERAL**  
High quality food  
2000 days

**VERMONT RESTAURANT week**

APRIL 24 - MAY 3

**WILLISTON • ST. ALBANS • SOUTH HERO**



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**vermont**  
**restaurant**  
**week.com**



APRIL 24-MAY 3

## RICHMOND

TELL THE  
WORLD HOW  
GREAT VERMONT  
TASTES!Tag your  
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Facebook and  
mention us in  
your posts!

24

## The Kitchen Table Bistro

1842 West Main Street, Richmond, 481-8658

Menu changes daily based on seasonal products. Below are a few choices from last year's Vermont Restaurant Week menu. Check back.

The menu below is a sample.

## SMALL PLATES

**Beef Short Rib Salad**  
With shaved horseradish, crumbled LaPlatte House Angus Prime Beef, blue cheese and baguette. Half Port, Farmhouse

**Cider-Sautéed  
Mashed Potatoes**  
With crumbled Dill Pickle Salting Company bacon, herbs and onions

**Vermont Steak Tartare**  
With creamy horseradish, sautéed mushrooms and baguette. Half Port, Farmhouse

## LARGE PLATES

**Maplebrook Fine Cheese  
Bucotta Gnocchi**  
With roasted mushrooms, map pesto and baguette

**Grilled Vermont Steak Frites**  
With grilled red onions and au jus. Tapenade sold separately

## All-Day-Roasted

## Pork Shoulder

With gravy and herb rubs, vegetables

## Sonoma Station

29 Bridge Street, Richmond 434-8140

Closed Sunday and Monday

## APPETIZER OPTIONS

**Whole Leaf Caesar Salad**  
With romaine hearts, shaved Parmigiano Reggiano

**Switchback Tempura**  
Fried Tuna

Green papaya, toro, pomegranate, spicy cilantro cream

## ENTREE OPTIONS

**Black Bean Cheddar Ravioli  
and Adobo Tempura Shrimp**  
Grilled pineapple, baby spinach, sautéed jalapeños, rice risotto

**Lavender-Black Pepper  
Crusted Ahi Tuna**  
Gulf-caught, poached, green beans, lavender beurre blanc, hollandaise reduction

**Grilled Red Curry Tofu**  
Battered green beans, spiced coconut, red-pepper serrano

## SWEET LAYER

**Cream Cheese Pound Cake**  
With strawberries and cream

**Open-Face Chocolate-Coffee Bundt**  
With crushed almonds and vanilla-creme Anglaise

**Bittersweet  
Chocolate Pudding**  
With vanilla-cream and salted-chocolate crumbles

14



## Parkside Kitchen

20 Explosive, Richmond, 434-8777

## 45¢ BREAKFAST SPECIAL

One breakfast entree and one coffee or iced tea drink

## SAMPLE OPTIONS

**Breakfast Sandwich**  
Sausage, egg, cheese, melted tomato, hash browns, bacon

**Breakfast Burger**  
LaPlatte River Angus Beef, bacon, cheese, melted onions

**Gluten-Free Oatmeal**  
Oatmeal, raisins, coconut chips, maple, butter, syrup

## FOOD &amp; BEVERAGE

**Southern Fried Chicken  
Thighs or Tofu**  
Fries included \$10

**Wood-Baked Polenta  
"Lasagna"**  
Bacon, sundried tomato basil sauce

**LaPlatte Mousse**  
Red velvet cake, gorgonzola mousse



## Toscana Café Bistro

27 Bridge Street, Richmond 434-8144

Full description available online. Closed Monday

## 45¢ DINNER SPECIAL

Includes soup or salad and an entrée

## FIRST COURSE OPTIONS

**Smoked Haddock Célibataire**  
House-made codfish lox crema, celeriac remoulade, house-made remoulade

**Warm Lemon Bread Pudding**  
Creme anglaise, blueberry sauce, house-made blueberry lox crema

15

## SECOND COURSE OPTIONS

**Smoked Haddock Célibataire**  
Ale Soup  
Gherkin and herb crostini

**Mediterranean Salad**  
Red wine vinaigrette, fresh herbs, cucumber, haloumi cheese, herbous tortilla, fresh mozzarella

## ENTREE OPTIONS

**Chinese Cider-Roasted  
Pork Sandwich**  
House-made potato roll, creamy coleslaw

**White Wine  
Vegetable Risotto**  
Roasted carrots, zucchini, corn, mushrooms, wild leeks

**Porter Steamed PEI Mussels**  
House-cut fries, roasted garlic aioli

## SECOND COURSE

## APPETIZER OPTIONS

**Sherry Lobster Bisque**  
Pan-Seared Scallops

**House-smoked Vermont  
Cheddar-and-Apple Fritter**  
Vermont Bacon Apple Berry  
reduction

## SECOND COURSE

## Mashed Potatoes

## SALAD OPTIONS

**Grilled Chicken Kebab**  
Mushroom Barbecue in Vodka

## VEG MARSALA

**Bourbon-and-Peach-Glazed  
Flank Steak**  
Fries in Jour

## DESSERT OPTIONS

**Chocolate Mousse  
Cream Puff**

**Vermont Maple Bread  
Pudding**

**Island Homecoming Ice Creams**  
Smoking Maple cream



## Hinesburgh Public House

3010 Route 115 Hinesburgh, VT 05460

### DRINK OF THE DAY

#### Kale - Beet

Kale, beets, pecans, pickled blueberry, cheese

#### Caesar

Roasted Pita chips, house butter crostini

### ENTREE OPTIONS

#### Hinesburger

Beef patty, LaPerte River Farm Beef

#### Pulled Pork Sandwich

Pork shoulder, maple barbecue, pickles, coleslaw

#### Charhouse Burger Wrap

Ground tomato, jalapeño, onions, lettuce, cheese

#### Fries & Chips

Baked or fried, garlic herb fries, house tartar sauce



Includes a pint of draft beer or cider



## Apple Core Luncheonette

2690 Stowe Waterbury Road, Waterbury Center, 864-8791

### \$10.95 LUNCH SPECIAL

Wife not \$2 off the kids menu during Restaurant Week with purchase of adult meal

### DRINK OF THE DAY

#### Fresh Cold Hollow Cider

Roxbury Valley Winery Hard Cider

### DRINK OF THE DAY

#### Grilled Apple-Corn Fritter

Green Mountain Seasonal bacon (or sprouts), Deli cheddar, Cold Hollow cider jelly and apple slices on Klapop's sourdough bread\* (Call to customize) \*\*gluten free (sourdough Deli bread available)

### DESSERT OPTIONS

#### Mini Apple Crumb Pie

#### Maple Granola Parfait

Multigrain yogurt



## The Bench

400 Mountain Road, Stowe 865-8000

### APPETIZERS OF THE DAY

Lobster and Leek Risotto  
Saffron cream

#### Seared Short Rib

Sautéed saffron parsnips, green apple

### ENTREE OPTIONS

#### Seared Short Rib

Carried cauliflower puree, endive, mushrooms, Brussels sprouts

#### Roasted Rack of Lamb

Arancini gnocchi, pea mint, potato chips, harissa

### DRINKS

#### Bacon Bourbon Breweries



## Michael's on the Hill

4500 Waterbury Stowe Road, Waterbury Center 864-9490

Closed Thursday

### DRINK OF THE DAY

#### Honey Dipped Chicken Biscuit

"Churn" Cider Braised Cider  
(Gluten-free)

### DRINK OF THE DAY

#### House Preserved Tomato Soup

Brieche Tessanne grilled cheese

### DRINK OF THE DAY

#### Shortrib Meatloaf

Mashed potatoes, English peas,  
roasted carrots

\*Woodstock Inn Farm Fresh Brunch  
(Woodstock, N.H., Local Lattes)

### DRINK OF THE DAY

#### Smores Pie

Last minute a berries wash  
"Wolfeboro's Outdoor Sheet  
(Milkshakes)

### DRINK OF THE DAY

Green Mountain Coffee  
or Vermont Artisan Tea  
selections



Available week and heated beer and  
cider pairing for \$10\*



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APRIL 24-MAY 3

## WATERBURY



## Arvads Grill

2 South Main Street, Waterbury, 844-8972

## APPETIZER OPTIONS

## Grilled Polenta With Wild Mushrooms

Smashingly earthy, garlicky and slightly sweet ever-potato.

## Classic Wedge

Dueling between well-crusted Jägers and Firecracker cheddar, a wedge salad nestled between tomato and red onion, topped with blues cheese dressing.

## DESSERT OPTIONS

## Grilled New York Strip

Third cut, seared and topped with your choice of fried onions, wild mushrooms sautéed with shallots and parmesan, blue cheese butter served with baked-cut potatoes from baked potato or garlic mashed potatoes.



Waterbury, Vermont



## Maxi's Restaurant

47 North Main Street, Waterbury, 844-8800

## \$10 LUNCH SPECIAL

## OPTIONS

- Chicken and Waffles
- Switchback and a Burger
- Mama's Criolla Benedict

## \$20 DINNER MENU

## STARTER OPTIONS

## Soup of the Day

## Green Salad

## Cheddar Corn Fritters

## Maple Brussels sprouts

## Ham-and-Mushroom Brunchette

## ENTREE

## Quinoa-Sweet Potato Veggie Burger

Topped with a meaty egg and caramelized onions

## DESSERT OPTIONS

## Maple Cheesecake

## Flourless Chocolate Cake

Lemon with chocolate frosting

## Bananas Foster Bread

See menu, page 102



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BREAKFAST • LUNCH • DINNER

## The Cider House Barbecue and Pub

1175 Route 2, Waterbury, 844-8480

Closed Monday and Tuesday

## SOUTHERN-INSPIRED COMFORT FOOD MENU

Second and third courses and butter

## APPETIZER OPTIONS

## Steamed Gumbo

A soup of the New Orleans specialty rich, delicious and loaded with shrimp, scallops and file.

## Strawberry-Blackberry Frisée Salad

With persimmon and Gorgonzola cheese.

## ENTREE OPTIONS

## Rib &amp; Chicken Combo

Our house made of the soft barbecue that has been served together with a side of coleslaw, country beans and mac and cheese.

## Slow-Roasted Pork and Smackert

With mashed potatoes and green beans.

## Saffron Risotto

With mixed vegetables.

## DESSERT OPTIONS

## Bourbon-Maple Bread Pudding

Peach Crisp

## Fresh Fruit Bowl

For an additional \$2.00, add a different entree with each menu

Cider House  
BBQ and Pub

## Prohibition Pig

52 South Main Street, Waterbury, 844-4130

## DINNER PLATE OPTIONS

## Coconut Hot &amp; Sour Soup

Chicken stock, chicken, coconut milk and many lime, tomatoes, shrimps

## Country Fried

With biscuits and bacon/bacon

## Truffles &amp; Mushroom Toast

Grilled hot box bacon, truffled cream mushroom, Parmesan

## BROWN BAG OPTIONS

## Duck Salad

Warm house-cured confit duck leg, bitter greens, Bayley-Hailey blue cheese, cresson, pickled red onions

## Sweet &amp; Spicy Tempura

Served with choice of side and fresh pupusas

## Elder Trio

Smoked breast, tenderloin, chopeado, pork shoulder, trout, duck's breast

## DESSERT PLATE OPTIONS

## Key Lime Pie

Garnished with mint

## Strawberry-Shrubber Cobbler

Baked whipped cream



OPEN MONDAY THROUGH SUNDAY

## The Reservoir Restaurant & Tap Room

1 South Main Street, Waterbury 05676-9727

### **LAPTOP LIES OPTIONS**

#### Petite Lamb Chop

Brandied apricot persimmon, black truffle potato-chips

#### Chorizo Tacos

Vermont cheddar & Chorizo, pico de gallo, and orange-jalapeno

### **ENTREE OPTIONS**

#### Slow Roasted Pork Shank

Potato croquette, shaved poblano and carrots, chocolate demi-glace

#### Shrimp Linguini

Asparagus, basilata, Pernod & cream sauce, toasted parmesan croutons

### **DESSERT**

#### Lemon Tart



The RESERVOIR

## Phantom

122 Main Street, Waitsfield, 05676-9268

Open for dinner April 22 - May 10 only

Includes one small plate, one medium plate and one dessert. The menu changes weekly, driven by the seasons and the local products available.

### **LAPTOP LIES**

#### Sweet-and-Sour Shrimp

Asparagus, grapefruit, roasted persimmon, mango

#### Shrimp and Grits

Louisiane Andouille, diced Country cheddar, cheddar

#### Oyster Mushroom Fritters

Spinach puree

#### Grilled Local Pork Tenderloin

Yucca, broccolini, red cabbage, house barbecue sauce

#### Cucumber, Grapefruit, Seared Scallop

Citrus soy puree, green apple, thyme

#### Citrus Scallops

Almonds, passion, dried cantaloupe, basil & tarragon herb syrup



**PHANTOM**  
FOOD. MUSIC. SPIRITS.

## Big Picture Café & Theater

48 Carroll Street (off Route 100), Waitsfield 05676-9295

### **#1 LUNCH SPECIAL**

#### Cup of Soup

#### Half Sandwich

#### Small Side Salad

**BIGPICTURE**  
Café + Theater

## Positive Pie Tap & Grill

60 Main Street, Plainfield, 05667-0233

### **FLASH DAY OF LOVING**

#### Brie-Stuffed Asparagus

Roman wrapped asparagus stuffed with brie and deep fried

#### Mediterranean Hummus Plate

Layered pitas with hummus, tzatziki, olive tapenade, pickled vegetables and feta cheese, finished with

### **JESSE'S PIE**

#### Parmigiano-Chocolate Crumble

Apple-Bourbon  
Brand Pudding  
Available a la mode, served with  
Bogdon Valley Vermont Ice wine  
syrup?



### **ENTREE OF CHOICE**

#### Personified Pie

Gorgonzola, mushrooms and onions, olive oil, fresh, spring onions, mustard horseradish, vegetables, Bayley House blue cheese, green apples

#### Pan-Seared Scallops

On a bed of spring onions, with  
mashed russet potatoes, romanesco, green

#### Pork Chop

Stuffed with Grancy Smith apples,  
blackberries and Bayley House  
blue cheese

#### Pan-Fried Bacon Brussels Sprouts

Sweet potato mash



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APRIL 24-MAY 3

## MONTPELIER

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pics with  
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Facebook and  
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your posts!

## Hunger Mountain Coop Deli and Café

120 Main Street, Montpelier 802-223-6200

## \$10 SPECIAL

## INCLUDES

Organic house coffee or tea

One house-made baked good

Graze sandwich

## SALADS &amp; SOUPS

## Grazie Wrap (Vegan)

Graze earlier tank, seaweed, red onion, lettuce, tahini dressing

## Hunger Mountain Hiker (Gold)

Smoked ham, Grindel Village cheddar, organic apple slaw, red onion, lettuce, Northernmost Applesauce, organic mustard

## Rachel (Hot)

Crispy-roasted turkey skin, Swiss cheese, Russian dressing



## Kismet

12 State Street, Montpelier 802-223-8895

Closed Monday and Tuesday

For Vermont Restaurant Week, chef Crystal Maderia will offer a choice of any appetizer, entrée and dessert from the entire menu. A seasonal menu will be posted on the Kismet website soon.

\$10

kismet

## J. Morgan's Steakhouse

100 State Street, Montpelier 802-223-2222



**Vermont Maple-and-Pomegranate Glazed Duck**  
Duck breast with maple pomegranate glaze and  
pomegranate-balsamic glaze

## DESSERT OF THE DAY

## Coconut-Lemon Creme Brûlée Cake

## Strawberry Chiffon Cake

## Our Famous Chocolate Cake

## FEATURED DUCK DAILIES

## The Tom Cat Martini

Burr Hill Game Cordon bleu

Vermont White vodka and lemon juice with a twist

\$10

## J. MORGAN'S



## APPETIZER OF THE DAY

## Filet &amp; Lobster Sisters

Beef tenderloin and Maine lobster, blue cheese, arugula and remoulade sauce

## Parmesan-Garlic Scavvy Bone-In Wings

## Honolulu Orange-Bay-Glazed Fried Calamari

Sweetened orange and lime

## Vermont Salad

## The Classic Steakhouse Wedge Salad

## ENTREE OF THE DAY

## Tender Filet Tips

Mashed potato, au jus, arugula and herb in a red wine sauce with Bayleaf Bacon Mac &amp; cheese ensemble

## "Perfect" Ribeye Steak

## Bone-In White Marble Farms Premium Pork Chop

Berry pie or, Blackberry barbecue sauce, Bistro Baked camembert butter

## Lemon-Dijon-Dill Glazed Salmon

With asparagus and creamed scallops with butter and topped with Dried apricots

## NECI on Main

118 Main Street, Montpelier 802-223-2100

Closed Monday

## \$15 LUNCH SPECIAL

## FIRST COURSE OR SOUP

## Asparagus Soufflé

Mashed potato, sautéed potatoes, sautéed leeks

## Leek &amp; Mushroom Strudel

Wilted fennel, not meatable garnish

## DESSERT

## Daily Menu Selections

## \$30 DINNER MENU

Barbecue-Simmered Meats  
chicken, dairy and includes appetizers, soups and desserts

## SAMPLE APPETIZER OPTIONS

## Armenian Meatballs

Stewed meatballs, rice and every meat imaginable

## Chicken &amp; Dumpling Soup

Pork-chicken broth, dumplings, onions, vegetables

**Deviled Egg and Smoked Salmon Plate**  
Terrine and caviar house-smoked salmon, pickled onions, herbs

## SAMPLE ENTREE OPTIONS

## Pierogies and Spring Vegetables

Homemade Yukon Gold potato pierogies, Celery, Cabbage and cheddar cheese, glazed carrots, vegetables, sautéed onions, beans, bacon

**Brined-and-Grilled PT Farms Pork Chop**  
Homemade spring pea salad, Vermont Creamery Ricotta, mashed potatoes

## Personal Steakout

PT Farms beef, charbroiled, prime rib, bacon-wrapped filet mignon, au jus, baked beans, cornbread, biscuits and gravy

## DESSERT

Changes daily



## Positive Pie (Montpelier)

22 State Street Montpelier 05630 0420

### STARTER OPTIONS

#### Fried Zucchini Blossoms

Stuffed with spring onions and local cheese.

#### Kale Caesar

Baby kale, fresh parmesan

### ENTREE OPTIONS

#### Pizza Diavola

Arugula, sun-dried tomatoes, basil, fresh basil

#### Sweet Pea Risotto

Primavera risotto, spring carrots, beans, sautéed peas

#### Grilled Lamb Chops

Roasted new potatoes, fried Brussels sprouts, green beans

### DESSERT OPTIONS

#### Patric XO Tiramisu

Regular menu selections



## Three Penny Taproom

306 Main Street, Montpelier, 05630 8277

### \$30 ALL BEER MENU

#### Crispy Calamari

Rustic Italian style IPA crack

#### Rancher Pork Tenderloin

Grilled button mushrooms, capers, red wine reduction

#### Chocolate Stout Pot de Crème

Black and Tan stout chocolate mousse, pretzels



## Sarducci's Restaurant and Bar

3 Main Street, Montpelier 05630 0229

### #2 DINNER SPECIAL

Roasted entree Sunday

Includes a soft drink, caesar or tomato quiche soup and one entrée.

### ENTREE OPTIONS

#### Lemon-Poached Shrimp

Roasted red pepper, arugula, citrus vinaigrette, parmesan, lemon, dill, basil

#### Roasted Salmon

Baby carrots and asparagus, shaved fennel, leeks, angel hair pasta, lemon, mint, cilantro, lime juice

#### Italian Braised Pulled Pork Pizetta

Caramelized onions and peppers, romaine, roasted tomatoes, mozzarella, basil, tomato reduction

### \$30 DINNER MENU

#### APPETIZER OPTIONS

#### Lemon-Poached Shrimp

Roasted red pepper, arugula, citrus vinaigrette, parmesan, lemon, dill, basil

[www.sarduccis.com](http://www.sarduccis.com)

### Crispy Fried Roasted Red Pepper Risotto

Shaved Parmesan, lots of potato salad, sautéed blanched asparagus, roasted parmesan marinated artichokes, fresh herbs, sofrito, chile, cayenne pepper

### ENTREE OPTIONS

#### Roasted Salmon

Baby carrots and asparagus, shaved fennel, leeks, angel hair pasta, lemon, mint, cilantro, lime juice

#### House Made Fettuccine

Kale, sun-dried tomatoes, sautéed onions, white-wine pesto sauce, goat cheese, basil, parmesan

#### Grilled Sirloin Steak NY Fillet

Garlic mashed potatoes, arugula, Gorgonzola, marinated tomatoes, Chianti vinaigrette

### DESSERT OPTIONS

#### Magic Pudding Cake

Dark Chocolate Mocha Mousse  
Multi-tiered sponge

#### Passionfruit Mousse



## Cornerstone Pub & Kitchen

45 North Main Street, Barre 05641 2121

Closed Sunday and Monday

### APPETIZER SELECTIONS

#### Garden Salad

#### Chef's Soup Selection

#### Tuscani Fettuccini

Artichoke hearts, roasted fennel, spinach, fresh thyme and fresh mozzarella

### MAIN COURSE SELECTIONS

Half Roasted Organic, Free-Range Chicken  
Herb butter baked chicken served with green beans and mashed potatoes or mashed parsnips

Maple-Bourbon-Braised Boneless Pork Chops  
Bacon-wrapped chops, sautéed onions, Green Bean casserole

#### Fresh Potato Gnocchi

Burrata, sautéed peas, leeks, candied walnuts and cheese

### DESSERT

#### BBQ Dessert Jar

Flavored chocolate cake



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# BARRE • BARNARD • BROOKFIELD • HARDWICK



APRIL 24 - MAY 3



## Positive Pie (Barre)

29 North Main Street, Barre 05601

### FIRST COURSE OPTIONS

#### Fried Green Tomatoes

Roma bean puree, Vermont Creamery goat cheese, fresh dill, North Country applesauce, toasted bread croutons

#### Fried Baby Artichokes

Parmesan, lemon basil aioli

### SECOND COURSE

#### Peppercorn with Seared Scallops

Saffron, garlic-butter orange mint sauce, white wine, sautéed pea shoots, fresh herbs

#### Shepherd's Pie

Bacon leeks in gravy, creamy carrots, potato purée, English peas, baby carrots, onions, mushrooms, Parmesan

#### Personal Pies

Spring vegetables, Wild Maine trout, saffron, Parmesan

### DESSERTS

#### Strawberry-Balsamic Maple Shortcake

Lemon Card and White Chocolate Terrine



## Ariel's Restaurant

29 State St., Brookfield, 802-279-2820

Full descriptions and \$10 menu online.

### \$15 DINNER SPECIAL

Monday and Tuesday only.  
11:30 a.m. to 2 p.m.

#### Small Plate

Rotary soup with wild greens or in chicken au jus, served with tortilla chips, crema, salsa, cilantro and lime.

### ENTREE SPECIAL

Dishes below are example only.  
menu choices weekly.

#### Tortas

Mexican sandwich on a flour tortilla with cheddar and pico de gallo, vegetables and choice of protein.

#### Chili Rellenos

Two coated Poblano chiles stuffed with melted cheese and served with chile salsa, crema, pickled red onions and black bean guacamole.

### DRINKS

#### Palomas

Housemade fresh fruit palomas

### DESSERTS

#### Cakes

Seasonal fresh fruit cakes

## Ariel's Restaurant

### CHI'S DINNER MENU

Closed Monday & Tuesday

### ENTREE OPTIONS

#### Jessica Taquitos

Gulf Shrimp Ceviche

#### Deck Confit Raviooli

#### Powder

### OPTIONAL UPGRADING + \$10

#### Seared Boston Valley

#### Duck Foie Gras

#### Tamarind Chile Purple

#### Carrot Purée, Basil

### ENTREE LEVEL

#### Brined Pork Shoulder

Brine recipe: great northern beans, mace, bay leaf, cayenne pepper, dried oregano, pickled red onions

#### Crispy Skate Wing

Artichoke heart-stuffed mushrooms, sautéed wild onions, salsa verde

#### Chimichurri Seasonal

#### Vegetables

Corn-cob pie, peach and mole verde

### DESSERT OPTIONS

#### Coconut Tree Lushes Cake

Lime Sorbet



## Barnard Inn Restaurant and Max's Tavern

8618 Route 12 Barnard, 802-5981

Closed Sundays and Mondays

### DESSERT OPTIONS

#### White Chocolate Cheesecake

With our black currant preserves and glaze. Fresh baked almond cookies.

#### Barnard Inn Bluberry and Green Apple Country Crumble

With lemon sugar and toppping and Barn & Jerry's vanilla ice cream.



### SPRING SIGNATURE COCKTAILS

#### Bitterbach Margarita

With maple whiskey, lime aged tequila, Bitterbach vodka and lime

#### Mapletini

Whipped Godiva vodka, Bajan Maple Liquor, Vermont cream and our own maple syrup



## BARNARD INN RESTAURANT & MAX'S TAVERN

## Positive Pie (Hardwick)

17 North Main Street, Hardwick, 496-2111

### CHI'S COURSE OPTIONS

#### Panzanella Salad

Fresh tomatoes, Italian bread, cherry tomatoes, corn bread, basil, balsamic

#### Apple-Pear Arugula Salad

Tomato-chicken bacon ranch

#### Classic Minestrone

Hearty vegetable soup, pasta, piadina, fresh basil

### SECOND COURSE OPTIONS

#### Brined Pork Loin

Brined pork tenderloin, rosemary, dried tomatoes, sage, parmesan

#### Angie Hair Pasta

Homemade penne pasta, fresh tomato sauce, virgin olive oil, shaved Parmesan

#### Pies

Cheesecake, pine-apple, peach, peachberry, berry, blueberry, orange

### DESSERT

#### Pietro's Pastry Cottles





## The Tuckerbox

1 South Main Street, White River Junction, 05001

### AFFILIATE OPTIONS

#### Mushroom Vegetable Soup

#### B's Freshly Spring Salad

Asiago, toasted walnuts, strawberries, goat cheese, pomegranate, citrus of dressing.

#### Crispy Phyllo Cheese Roll

Golde, ricotta, parmesan rolls with Turkish white cheese and parmesan

### ENTREE OPTIONS

#### Beef Dolmas

Brown yellow and red peppers and brown chard stuffed with Turkish seasoned beef, rice and vegetables and served with yogurt sauce

#### Roasted Eggplant

Roasted eggplant wrapped around a variety, potatoes, peas, sliced peppers, cauliflower, tomatoes, green beans and onions

#### Ottoman Shaw

Marinated chicken with potatoes, carrots, onions, zucchini, fresh herbs and Turkish spices served with Turkish mashed potatoes

### DESSERT OPTIONS

#### Poached Fig and Apricot

Sauteed with sauteed walnuts and served with vanilla ice cream

#### Maple Walnut Baklava

Our phyllo or made from scratch by our chef decorated with walnuts, then finished with Vermont maple syrup and crushed pistachios



# tuckerbox

## Simon Pearce Restaurant

1700 Quechee Main Street, Quechee, VT 05001



### AFFILIATE OPTIONS

#### Pork Rillettes

Slow braised Berkshire pork, bacon-garlic gremolata, horseradish, mustard, horseradish

#### Maple-and-Cumin-Roasted Heirloom Carrots

Braised red carrots, shaved daikon, leeks, parsnip, diced peaches, horseradish, creme fraiche

#### Kale, Blood Orange and Olive Salad

Greens kale, pickled fennel, parsnips, leeks, horseradish, olive oil

#### Entree Options

**Honeycrisp-Crusted Cod**  
Crappie filet, herb marinated parmesan, honeycrisp slaw, red reduction

#### Herb-Brined Minty Knoll Chicken Breast

Fried lemon herb, Brussels sprouts, wild rice and wild mushroom, red-cabbage

### ENTREE OPTIONS

#### Slow-Braised Rump of Lamb

Peppercorn, egg noodles, spring peas, pearl onions, mint gremolata, celeriac puree

#### Caramalized Cauliflower Orzo

Lentils, roasted red bell peppers, garlic, romano, parmesan, horseradish, butter and sage cauliflower puree

### DESSERT OPTIONS

#### Vanilla Bean Creme Brûlée

White Chocolate Mousse Cake  
Berbering mousse

#### Callahan Chocolate Cake

Strawberry compote, macerated strawberries, amaretto tart, cherry compote



# Simon Pearce

## The Parker House

Inn and Bistro

1790 Quechee Main Street, Quechee, VT 05001

### AFFILIATE OPTIONS

#### Vermont Goat-Cheese- and-Caramelized-Onion Tart

Topped with Kalamata olives, rosemary

#### Crab & Corn Blinis

Horseradish, horseradish

#### Classic Escargots

Parsley, garlic butter, escargot, potato croutons

#### Lamb Meatballs

Potatoes, olives, arugula, yogurt

#### Chicken Liver Mousse

Bacon, macaroon, toast

### ENTREE OPTIONS

#### Whole Roasted Trout

Green Goddess dressing, charred lemon, roasted new potatoes

#### "Almost Famous" Lobster Roll

Albacore Tuna, Maine recipe with fresh lobster, passion fruit

#### Panko-Coated Chicken Breast

Topped with arugula salad, Parmesan cracker, lemon, roasted tomato puree, red beans and rice

### AFFILIATE OPTIONS

#### Slow-Roasted Organic Salmon

Roasted parsnips, olive, strawberry rhubarb, Yukon Gold mashed potatoes

#### Nightly specials

### DESSERT

#### Desserts of the day



## Barkeaters Restaurant

87 Falls Road, Shelburne, VT 05074

Closed Monday

### 10 LUNCH SPECIAL

Includes a sandwich and a side salad

#### FLATBREAD

#### Stacked Salmon

With baked trout, the hot baby carrots, red onions, capers and sautéed onions

### 10 MENU

### AFFILIATE OPTIONS

#### Prince Edward Island Mussels

Vermont bacon, potato, leeks, white wine, grilled asparagus

#### Fried Oysters

Lightly battered and served with cocktail-onion marmalade

#### Baby Arugula & Quinoa Salad

Brown potato, dried cherries, red onion, quinoa, toasted almonds and blue cheese, blue cheese, topped with house-made green Goddess dressing

### ENTREE OPTIONS

#### Grilled Monkfish

Marinated monkfish, traditional fishcake with blood orange sauce, lemon aioli, saffron mash

#### Mushroom-Barley Risotto (Vegan Available)

Tomato basil, leek gratin, mushrooms, vegetable stock, fresh herbs, shaved Parmesan

#### Short Rib Taco

Slow-cooked beef short ribs, red cabbage, serrano, cilantro, honey mustard sauce served with rice and beans

### DESSERT OPTIONS

#### Double Chocolate Brownie Sundae

Lemon Layered Cheesecake  
Fresh berries



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# SHELBURNE • FERRISBURGH • NEW HAVEN



APRIL 24-MAY 3



## The Bearded Frog

8447 Shelburne Road, Shelburne 05481

### 140 CURRY MEETS CREOLE MENU

#### DESSERT OF CHOICE

**Green-Curry-Barbecued Lamb Ribs**  
Lamb crostini with green beans

**Indian Curry Blosom Cakes**  
Watermelon juice over shaved yogurt

**Chicken, Andouille & Apricot Satay**  
Nan, horseradish-mustard chutney

#### ENTREE OF CHOICE

**Red Curry Roulade**

Spiced scallops and poached pears with cashew sauce

**Chicken Fried Tofu**

Chickpeas and rice-curred fried tofu, yellow curry-coconut gravy

**Grilled Pork Rib Eye**

Candied jalapeño bacon, arugula, peach, mango compote

#### DESSERT OF CHOICE

**Coco-nut-Lemongrass**

Crème Brûlée

Splashed Pecan Pie

Pear-Ginger Sorbet



## Starry Night Café

8477 Route 7, Ferrisburgh 05443

Menu subject to change. Closed Monday and Tuesday.

#### APPETIZER OPTIONS

**Artichoke Bisque**

Mozzarella soufflé, pesto granola

**Charred Carrot and Shaved Watercress Radish Salad**  
Toasted sunflower seeds, shaved parmesan, Meyer-lemon-Parmesan dressing,  
honey-dijon vinaigrette

#### ENTREE OPTIONS

**Grilled Marinated Chicken Breast**  
Asparagus, cherry tomatoes, red bell peppers, wild greens,  
whipped goat cheese, truffle oil

**Preserved Lemon Groumetti**

Cipollini onions, sautéed olives, roasted red pepper aioli and Parmesan emulsion

**Maple-Pecan Encrusted Dijon Peck Loin**  
Blue cheese mustard glaze and orange-balsamic reduction

#### DESSERT

**Caramel Carrot Cake**

Dark chocolate frosting, maple-infused pecans

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## La Villa Bistro & Pizzeria

2748 Shelburne Road, Shelburne 05481

#### APPETIZER OPTIONS

**Potato Gratin with Kale Pesto**

**Caperse Salad**

With housemade roasted garlic vinaigrette

#### ENTREE OF CHOICE

**Fusilli**

Asparagus, prosciutto and romanesco

**Lentil-Lamb Ragù**

Tossed with housemade pesto alla genovese

**Homemade Poutine**

With house-made red pepper-pasta魁魁，  
standard toppings and fries

#### DESSERT

**Trio of Housemade Gelati**



## Tourterelle

2029 Ethan Allen Highway, New Haven, 05456

Closed Monday and Tuesday.

#### APPETIZER OF CHOICE

**Tourterelle Salad**

Arugula, arugula, shaved parmesan,  
cashews and Vermont Chèvre  
Bonne Biche goat cheese in  
bacon-wrapped

#### BOUILLABASSE

Tomato Basil Bouillabaisse with shaved  
goat cheese

#### STEAKHOUSE DE COQUILLAGE

Blackened de Coquilles  
St. Jacques  
Beverage included with scallops  
and fresh basil and jalapeño cream  
over rice risotto

#### CRÈPE SAISONNIÈRE

Crepe filled with house-made  
Andouille sausage, roasted peppers  
and smoked mozzarella

#### ENTREE OF CHOICE

**Château Bistro Steak**

Crafted from Four Rivers Angus chuck  
steak with local Gruyère, herb-crusted  
potatoes and sautéed mushrooms in shallot  
demi-glace

#### FILET MIGNON

Grilled filet mignon with herbed  
roasted bone marrow, quince and lemon-  
mashed potatoes

#### DÉLICE VÉGÉTARIEN

Mixed vegetables and truffle risotto  
with gruyère and basil

#### DESSERT OPTIONS

**Khokhbar Crisp**  
Served with house-made ice cream

**Chocolate Ganache Cake**

Whipped cream

**Blue Pearl Panna Cotta**

Rhubarb syrup



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## The Bobcat Café & Brewery

2 Main Street, Bristol, 05843 8211

### LUNCH OPTIONS

#### Butternut Squash Bisque

#### Baby Arugula Salad

Grapefruit-papaya salad with mangos, honey, cashews, Vermont chèvre

#### Bacon-Poached Eggs

With dijon mustard and sautéed bacon jam

### SECOND COURSE OPTIONS

#### Vermont Yogurt-and-Greek-Union Conscious Cakes

Pecan or lemon, yogurt-topped, create on-site to-go cake

#### Shallow-Fried Cod

Bacon and white bean stew

#### Smoked Vermont Pork Enchilada Verde

Chile verde, salsa, pico de gallo, cilantro, jalapeños, peppers

### THIRD COURSE OPTIONS

#### Choice of Chocolate, Fruit or Maple Dessert



## Bar Antidote

26 C Street Street, Vergennes, 05491 8200

Additional options available at [barantidote.com](http://barantidote.com). Closed Sunday and Monday.

### \$10 PRESCRIPTION #1

#### Caribbean Beef Patties

Cuban-style baked Vermont beef patty with plantain, sweet potato, sofritas and fresh cilantro, wrapped in pastry. Served with a house slaw and coleslaw.

#### Pig Mac

Grilled local pork tenderloin topped with braised pork belly bacon, sautéed leeks, leeks, onions and a Carolina-style barbecue sauce.

#### Beer Float

Craft beer topped with homemade vanilla Bourbon ice cream, fresh whipped cream, shaved white chocolate and a cherry.

### \$10 PRESCRIPTION #2

#### Ram Tacos

Grilled asparagus, pickled rampe, Oh Wow! Farm cheese topped with a cilantro-mustard slaw and ramen eggs. Served on corn tortillas.

#### Vermont Noodle Bowl

Braised Monk's Head Forest chicken, porcini mushrooms and Vermont Pasta Company fresh pasta served in an egg drop broth and sour kraut topped with fresh cilantro and pickled rampe.

#### Strawberry-Rhubarb Upside-Down Cake

Individually baked spice cake with fresh berries, rhubarb compote, rhubarb glaze.



## 3 Squares Café

221 Main Street, Vergennes 05491 2772

### AFFILIATE OPTIONS

#### Tortilla Soup

Fried tortilla chips in a garbanzo bean and cilantro broth.

#### Field Green Salad

Cherry tomato, pepperoncini, shaved goat cheese, key lime vinaigrette.

#### Tuna Tostada

Arugula, lime, pickled jalapeños

#### Empanadas

Local beans (pastor) guacamole, chipotle salsa

### IN STORE OPTIONS

#### Pastries

Flaky and red bean cookies, crème brûlée, queso fresco

#### Banana Leaf Fish

Red snapper, rice recipe, lemongrass, coconut milk

#### Carrie Fish and Chips

Tuna, battered cod, french fries

#### Marinated Skirt Steak

Ponzu glaze, rice and beans

#### Banocacho

Dessert nacho with smoked pork belly and charred

### DESSERT OPTIONS

#### Tres Leches

Creamy with dark mole

#### Trio of House Truffles

Coffee, lime, minted



## 51 Main at the Bridge

51 Main Street, Middlebury, 05753 8200

Closed Sunday and Monday

### DINNER OPTIONS

#### Greek Salad

Green, tomato, feta and kalamata, red onion and toasted pistachios dressed with lemon vinaigrette.

#### Ceser Salad

Roasted beets, carrots and shaved ribeye and shoulder chops dressed in our house Caesar dressing.

### ENTREE OPTIONS

#### Dishes & Thyme Farm Lamb & Beef Burger

Pita, local ramen salts, whispery soft lamb chops

#### Beetroot Shrimp Stew

Steamed blade-tipped shrimp simmered in a delicate combination of tomatoes and coconut milk with just the right amount of heat. Served over Brussels sprouts.

#### Southern Fish-and-Chips

U.S.A. sustainable fish breaded in cornmeal flour served with red-eye gravy, house-made Coq au Vin tartar sauce.

### DRINK SPECIALS

#### IPA Mac-and-Cheese

Local IPA, Vermont cheddar, applewood-smoked bacon, tossed with penne and topped with sage romesco breadcrumbs.

### DESSERT OPTIONS

#### Baklava Sundae

House-made baklava with Kingdom Cemetery vanilla ice cream, topped with honey caramel and a scoop of cream.

#### "51" Mousse

Our house chocolate mousse in very rich without being overly sweet.

### DRINK SPECIALS

#### 55 Vermont plates

55 Glasses of select wines or bottles for \$10.50

#### 55 House-infused cocktails



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## Fire & Ice Restaurant

36 Seymour Street Middlebury 05756 7866

### AFFORDABLE OPTIONS

#### Blackened French Fry Sticks

Blackened potato sticks served with our mushrooms finished with our Champagne cream sauce

### DESSERT OPTIONS

#### Champagne Chicken

Two chicken breasts sautéed with mushrooms finished with our Champagne cream sauce

### DESSERT OPTIONS

#### Veganized Mac Pie

Mocha or cream pie served with hot fudge and whipped cream

#### Creme Brûlée

Each egg custard with a crisp baked sugar top and whipped cream

#### New York-Style Cheesecake

Mocha or chocolate

### A trip to our famous salad bar

### DELUXE OPTIONS

#### Grilled Atlantic Salmon

Offered in teriyaki sauce, raspberry glaze, lemon and butter or blackened with a side of hollandaise

#### Pasta Primavera

Rich red cream Alfredo with asparagus, peas, carrots, mushrooms and leeks

#### Whiskey Barrel Steak

Right down US 20A, about 5 miles northwest to our top quality Meijer's Mark and expertly aged steaks

# FIRE & ICE



## The Lobby

78 Main Street Middlebury 05756 7863

### DESSERT OPTIONS

#### Grilled Octopus Salad

Grilled red potatoes, arugula, pita bread, red wine vinaigrette

#### Fusilli-Wrapped Asparagus

Pesto-crusted deep-fried with bacon vinaigrette

### ROASTED BEET SALAD

Feta, pickled onions, green onions, basil, toasted pine nuts, toasted pita

### ROASTED BEET SALAD

White beans, shaved manchego and corn in soft herb risotto

#### Baked Brie & Grilled Chicken Skewer

Wedges of baked brie, brie cheese with shaved leeks, vinaigrette

#### Pasta-Tofu Gnocchetti Poutine

Chef's vegetables, Poutine cheese

### DESSERT OPTIONS

#### Lemon Curd Tart

Fresh raspberries, lavender-lime glaze

#### Grilled Peach Cake

Cat country topping, whipped cream sauce

#### Strawberry Kebab

Hand-grown, bacon-wrapped



## THE LOBBY



## Storm Café

37 Main Street Middlebury 05756 7860

Closed Monday

### AFFORDABLE OPTIONS

#### BBQ Pork Sliders

Wheat-free bun, slow-roasted pulled pork, apple and red onion slaw

#### PEI Mussels

Private Harbor Island Mussels, spicy chili broth with white wine, lime juice, cilantro, coriander and jalapeño emulsion

#### Spring Roll

Mung bean, asparagus, red radish, radish, radish, strawberries, mangetout, Vietnamese creamy sauce, chives

#### Apple-Cheese Ale Soup

Homemade with local apples, Cheddar, Gruyere, cheddar and Freshhook Ale

### DELUXE OPTIONS

#### Black River Mussels Barbecue

Char-boiled mussels, locally grown wild mangetout, wanted red pepper, Buttermilk dressing

#### Vermont Fresh Basilini

Roasted mozzarella and mozzarella, prosciutto, housemade marinara, spaghetti, roasted eggplant

#### Northeast Harvest Whitefish

Sea-caught whitefish whole filet with fresh horseradish, beet, white wine and garlic

#### Misty Knoll Chicken

Roasted, single-cleaned chicken, Mary's Farm chicken, spicy peach chutney

### DESSERT OPTIONS

#### Chocolate Brownie Sundae

Franz Cotta Fresh berries

#### Homemade Seasonal Sorbet



## Two Brothers Tavern

36 Main Street Middlebury 05756 0000



Meets also monthly at Two Brothers Lounge &amp; Stage

### \$10 DUNCH SPECIAL

#### Street Cart-Style

#### Vegan Gyro

Ramadan, pickled red onions, marinated red pepper, arugula, feta, tzatziki, vinaigrette

### \$30 DINNER MENU

#### FIRST SEATED OPTIONS

#### Arugula Salad

Daikon, Tomato, Triple Crown, grilled arugula, pear, honeycrisp, whole grain mustard vinaigrette

#### Roasted Beet Salad

Gochujang, field greens, marinated walnuts, Arugula chips, maple-sherry vinaigrette

#### Clodder-Ale Soup

#### SECOND SEATED OPTIONS

#### Portobello Napoleon

Grilled portobello mushrooms, whole forest fresh mushrooms, basil, EVOO, balsamic reduction, microgreens

#### Grilled Scallops

Butter poached scallops, maitre d'herbes butter rum, asparagus

### ROASTED BEEF

Grilled asparagus, roasted meat, pesto, red wine jus, my sauce

### DESSERT OPTIONS

#### Peanut Butter Pie

#### Chocolate Porter Cake

#### Mixed Berry Crumble

Vanilla ice cream and milk

#### Apple Crisp

#### Chocolate-Kahlua mousse

### SHAKE SPECIALS

#### The Vermont Milkshake

#### Switchback Chris' Pils

#### Woodchuck Gumption Cider

#### Vermont Maple Bacon

Diane's MAD maple bacon with fresh mint and lime

### TAVERN

#### Two Brothers Tavern

#### RESTAURANT



## Café Provence

11 Center Street, Rutland, 802-783-9997

### \$15 LUNCH SPECIAL

#### APPETIZERS

##### Bistro Tomato Soup

CHEESECAKE OPT. \$5.50

##### Mini Seafood Stew

Flavorful mix of the day mussels, scallops and bay scallops

##### Chicken Niçoise

With garlic mashed potatoes

##### Rustic Lodge Pasta

Giant-Cheese Gâteau  
With mushrooms, barley mustard and baconaise reduction

#### DESSERTS

##### Crispy Beignets

With vanilla ice cream and coffee-caramel sauce



## Southside Steakhouse

199 South Main Street, Rutland 773-2884

#### CLASSIC OR TROPICAL

##### Classic Salad

Mixed greens, tomato vinaigrette, coated croutons

##### Roasted Beet

Beet slaw, pistachio, arugula

##### Tomato Onion

Chopped radish, blue cheese

#### ENTREE OPTIONS

##### Pork Chops

Chive hollandaise, potato

##### Wet-aged Sirloin Steak

Cognac cream sauce

#### GRILLED & SEAFOOD

Charbroiled codfish, all-natural, fingerling potato

##### Pen-Searred Scallops

Creamy risotto

#### DESSERT OPTIONS

##### Chowder or Crème Brûlée



## Roots the Restaurant

32 Water Street, Rutland, 970-7414

Closed Monday

#### APPETIZER OPTIONS

##### Curry Coconut-Spinach

##### Yoder Farm Bean and Vegetable

#### APPETIZER OPT. \$5.00

##### Beef Salad

##### Thai Chile Mussels

##### Cheese Fondue

##### Fried Onions

#### DESSERT OPTIONS

##### Stuffed Pork Loin

Vermont pork loin stuffed with mozzarella, spinach, roasted parmesan and tomatoes, baked and served over mashed potatoes with a port wine glaze

##### Seafood Pasta

Homemade spaghetti tossed with mussels, shrimp, scallops, spaghetti, tomatoes and portobello mushrooms in a light cream sauce

##### Grilled Salmon

Fresh salmon filet grilled to medium rare with a cilantro and honey glaze, served over chèvre goat cheese and topped with a jalapeño and apple relish

#### APPETIZER OPTIONS

A portobello mushroom cap filled with feta, basil, quince, fresh herbs, mozzarella cheese and tomato and served over a spinach salad

Parmesan mousse

#### STEAK SALAD

Local, short rib marinated in your taste and served over a bed of green, tomatoe, mozzarella, basil and blue cheese, horseradish and a mustard red pepper vinaigrette

#### DESSERT OPTIONS

##### Vanilla Crème Brûlée

Lemon-Olive Oil Torta  
Lemon curd with rosemary-lemon meringue, basil, lemon curd and whipped cream

##### Chocolate Mousse Cake

Fluffy light chocolate mousse served between layers of rich chocolate cake, topped with whipped cream



THE BISTRO

## The Red Clover Inn & Restaurant

7 Woodstock Drive, Weston 773-2200

Closed Tuesday and Wednesday

#### APPETIZER OPTIONS

##### Potato & Leek Soup

##### Portuguese Escargots

##### Seasonal Home Salad

#### ENTREE OF FLAVOR

##### Fan-Baked Quail

Brussels sprouts, fingerling potato hash, pomegranate demiglace

##### Pra-Soared Filet Island Salmon

Filet mignon, sautéed jalapeños, rice, grilled asparagus, citrus beurre blanc

##### Homemade Cobbetti

Green-roasted tomatoes, wild green mushrooms, via blinis, balsamic reduction

#### DESSERT OPTIONS

##### Honey Crème Brûlée

##### Chocolette

Fruit compote, berry coulis, whipped cream



## The Red Clover Inn

Restaurant & Tavern

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